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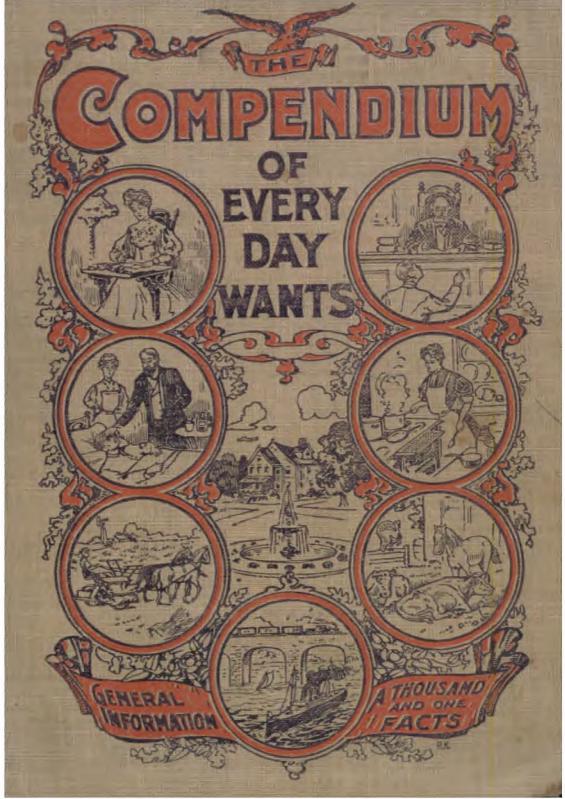
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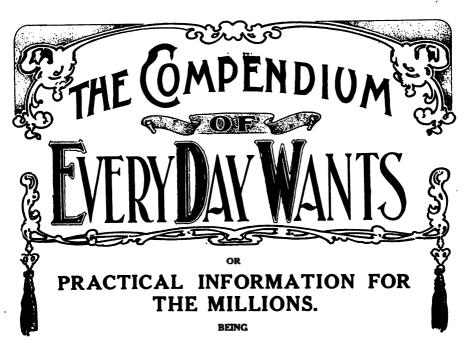
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FOUR BOOKS IN ONE VOLUME:

A Complete Educator and Legal Advisor,

A Complete Household Guide,

A Complete Guide to Health, and

A Treasury of General Information.

APPROPRIATELY ARRANGED IN DEPARTMENTS.

By LUTHER MINTER,

With an introduction by

H. A. DAVIS, LL. B.,

Member of the Altoona Bar.

ILLUSTRATED.

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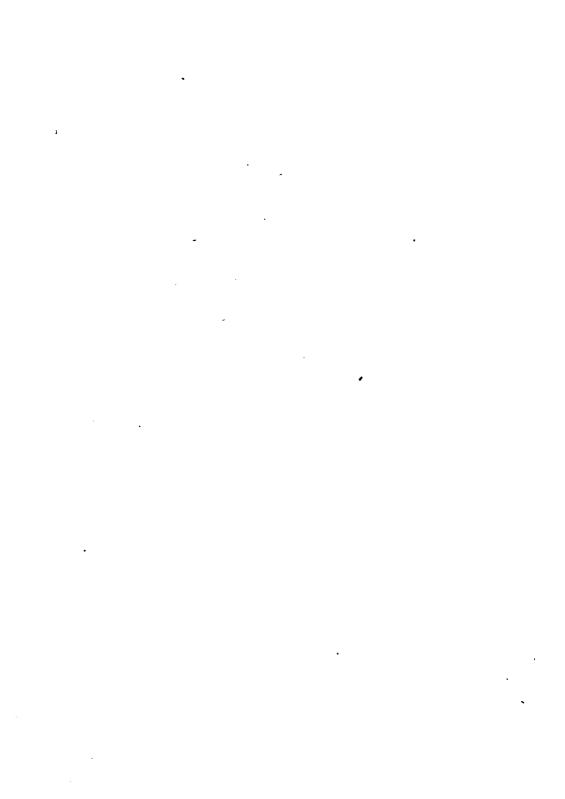
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J. C. Houseworth





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This One

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Yours Respectfully, Lusher Minter.

INTRODUCTION.

It is with a degree of unconcealed pride that the writer undertakes the preparation of an introduction to this book; pride, not only in the volume itself, but in the author as well, for he is a marked example of our best type of American manhood. Born and raised on a farm in Adams county, Pennsylvania, he is blessed with a strong body and a fine physique, filled with the vigor and energy essential to the highest success in any vocation. At the age of twenty years, after spending his boyhood days in honest toil and equipping himself with a fair common school education, he entered a school room in a rural district of his native county as teacher, where he succeeded beyond his expectation.

A prominent publishing firm, hearing of his worth, succeeded in securing his services as a traveling agent. Young Minter soon made his services so valuable to his employers that he was deemed worthy of something better, and was accordingly made general agent for the State of Pennsylvania. It was in this capacity that the writer first met him, a number of years ago, while teaching in one of our leading institutions of learning. Large-hearted, earnest and honest, he soon won the respect and admiration of all the students with whom he came in contact in the institution; as a result of his sojourns among them, a small army of students spent the following summer vacation in canvassing, many returning at the end of the vacation with sufficient funds, thus earned, to pay tuition and board for the next year; some were not quite so successful, but still others continued in the field for an indefinite period, and all had a most valuable experience. They were unanimously grateful to the general agent for his skillful training and his words of encouragement from time to time. He always seemed to reach each person at the very time the agent needed assistance.

But our friend was not satisfied with mediocrity. Realizing that he could accomplish more in life with a more liberal education, he decided to enter college, where he improved his time as only the self-educated and self-made man can fully appreciate. It is especially gratifying to the writer that his close acquaintance and advice had no small influence on the author of this book, at this particular time in his life, when he encouraged him to step aside from the active work in which he had engaged, to prepare for a higher field than his education at that time would warrant.

With college training—a larger store of information and a better disciplined mind—Mr. Minter's services were in even greater demand among publishers than before.

He is cheerful in disposition, honest, persevering, shrewd in business and filled with an indomitable energy. In my close acquaintance with him for a number of years, never once have I heard him complain, nor seen him discouraged; his work and energy surmounted all obstacles.

The writer has briefly reviewed the years of preparation of the author of this book, as that is the best evidence of the value of the publication. The author is a most modest man, and, I am sure would not approve our complimentary review of his life for any other purpose than that above indicated.

Mr. Minter has been a great student for years, along the line upon which he writes in this work; he became thoroughly familiar with many other works of a similar character while acting as agent for other companies; he grew intensely interested in this particular class of publications and early began to gather recipes, etc., for the publication of a volume whose contents would be superior to those of other books extant, both in matter and manner. That he has succeeded in the undertaking, after years of patient, intelligent, persevering effort, I am fully convinced. The writer has reviewed and criticised a large portion of the book personally, particularly the legal department, at the request of the author, and can speak of its reliability.

The work contains the very wheat of what is generally found in four different books, with a vast amount of valuable new matter. The arrangement is unique and original, the first department giving an excellent treatise on the proper use of the English language (being particularly practical in its character), with numerous exercises for self-instruction, letter writing, commercial forms, banking, interest tables and rules, book-keeping, a large amount of reliable legal advice and all the forms of agreements, deeds, wills, etc., which the layman can with safety prepare himself. The author does not undertake to dispense with the attorney-at-law, but does give the public a vast amount of such information as enables the layman to transact much of his business intelligently and with perfect safety, without employing the services of an attorney. In this department alone the book will be worth more than its cost to the purchaser, every year he uses it.

The Household Guide needs no word of commendation from me; but it may not be amiss to remark that it possesses merits not found in other works of the same character, especially because the author has selected recipes suited to the common people, economical, and yet affording a large variety of articles of diet to suit the tastes of the most epicurean. The chapter devoted to food for the sick is a valuable feature in this department.

In the third department, on the care of man and domestic animals, though not a physician himself, the author gives evidence of possessing a true conception of the real requirements of such a book. This is the result of careful study of the most popular and worthy books of this kind published, of practical experience and conclusive tests of the remedies therein contained. It is a most excellent work on the subjects covered, and will make the book invaluable to any person who will read it, or consult it in time of need. The emergency treatments render it particularly valuable.

The last department is a complete storehouse of information, covering every phase of life, with its chapters on social law, the conduct of public meetings, concise and interesting record of important events in the world's history, and general information for the farmer, the mechanic, the merchant—the people of every walk in life.

The writer does not heatate to say that the reader of this work will find it extremely interesting and profitable, an educator within itself; that it will make more intelligent and better citizens of all its readers; and that it will be a monument to its author, in the countless American homes he predicts it will enter in the fature.

PREFACE.

Even though there are a number of books published, purporting to cover somewhat the same ground, I offer no apology for the publication of this work. For many years I have been collecting reliable information and recipes with a purpose to put them in book form, thereby improving on the works of my predecessors; some of my friends, knowing of my original and personal efforts towards the accumulation of such matter and the results attained. urged me to compile certain other practical information from various reliable sources and publish the whole in one volume. This I have done; earnestly endeavoring to reject all of the chaff that fills the pages of so many other books of this kind, I have reduced the bulk to the wheat, so that the various subjects treated may be published in one book and at greatly reduced cost to the people. It is the author's belief that this has all been accomplished without the sacrifice of clearness or interest in style, or in any way detracting from the value of the work.

With his experience as a student, teacher, traveling general agent and publisher, ever keeping his eyes and ears open for the accumulation of matter and the accomplishing of his purpose—the publication of this book—the author has been enabled to select and arrange in the best form such practical information as the masses want in such concise form.

The treatise on the use of the English language has been acquired from the most reliable sources, the best authors having been consulted, thus making the work a reliable one. The author has endeavored to make this portion of the book, like all its other features, practical, and believes every reader's use of English will be improved.

The legal department has been carefully examined and approved by the best legal talent, and is reliable. It is valuable to

any person having even the most ordinary business to conduct, giving information on those questions that continually arise in any business and enabling the reader to save expenses and avoid litigation.

The above-mentioned departments, covering a wide scope of important subjects, such as letter writing, interest tables, notes, etc., it is believed will be altogether convenient and satisfactory for busy people. The author has aimed to make the work a self-educator, clothing his thought in plain, every day language, so that intelligent persons of all classes may understand. He does not hesitate to say that the information it contains is reliable, having been subjected to the closest scrutiny of specialists in every department before giving the book to the public.

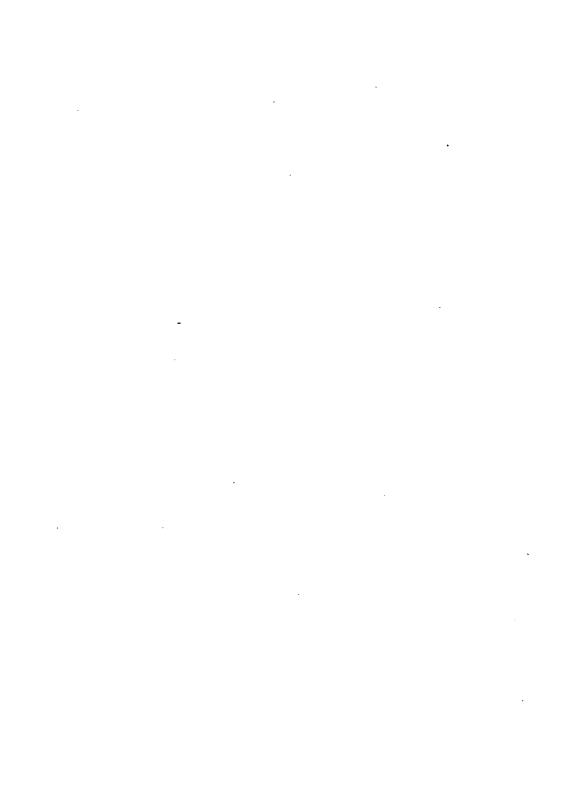
Housewives will find the cooking department economical and complete, most of the recipes being contributed by a multiude of noted cooks in this country, and a great many others have been tested by the author personally before publication. The recipes for the kitchen, laundry, the cleaning of furniture, etc., are fully explained, where necessary, thus making failures practically impossible.

The recipes in the medical department consist of "old reliable" home cures, fully tested, and used by the best physicians. All doctors admit that proper care of one's self, "a stitch in time," and good nursing, are more than all the drugs imaginable; accordingly the author has labored for years to accumulate remedies which have saved many a dear one from an early death, and, if employed, will do so again. This statement also applies to the treatise on the care of domestic animals. The author has paid more for a half dozen recipes in the medical department, for his personal use, than the price of this book. Several remedies are sometimes given for the same disease, all of which are reliable; what is medicine to one is sometimes poison to another, hence the necessity of different remedies. Most remedies consist of herbs, etc., which grow at our doors; however, the author has not failed

to recommend certain drugs known to be reliable. "Anything to alleviate human suffering," has been his metto in preparing this department.

The author has honestly aimed to give to the great masses, with whom he has mingled for a number of years, a work which will supply a demand not met by other similar works, namely, a vast amount of information valuable to the people, at a reasonable price, giving the cream of several books, as published heretofore, in one volume. It is his sincerest hope that it will be received into millions of homes, a welcome guest, in order that it may accomplish its mission.

Lusher Minter.



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VER since we began to talk, we have been learning the use of language; that is, we have been learning how to make others know what we want, what we think and how we feel, by speaking to them in words which they can hear and understand.

As we grew older, we finally learned to express our thoughts and feelings by writing our words so that others could see and read them; so that, if we were all deaf and dumb, we should be able to use our language.

The letters we use in writing a word simply stand for the sounds we make in speaking it, so that we can say it is the same language used in these two different ways, with the same words. The study of words and their proper use is the Study of Language.

The English language was first spoken in England; it has thousands and thousands of words, each with a different meaning. By our study of language, we become familiar with the pronunciation, spelling and the meaning of these words, and acquire readiness in using them properly to express our thoughts.

The study of language is probably the most important in our whole educational career. A person with absolutely no knowledge of language can scarcely be imagined, and probably is never met in experience. It may be taken for granted that every person, no matter how ignorant or how young, can utter some sound, or make some sign by which we may learn what is going on in the sometimes feeble mind. The youngest babe cries when hungry, thus expressing an idea it subsequently learns to put in words.

(5)

The growth is gradual and interesting to the observer; in the course of a few months, the first attempts at speaking a word are noticed; later, a few words can be spoken somewhat plainly, but only one word at a time; the next step is the framing of the shorter sentences, combining a plurality of ideas. What a wonderful unfolding of the intellect it is. When the mind comes from Him who gives it being, it contains all these elements and possibilities; but its delicate machinery is put in motion ofttimes by the most unskilled engineer, and the beautiful work of the Creator deranged. How important that the parents and other associates of the child should employ only the best expressions in its hearing. This for two reasons: First, because those expressions most frequently employed in its presence are those first learned and longest retained by it; second, because it is exceedingly difficult for the child, in after life, to refrain from the use of incorrect expressions that have thus become a part of his "warp and woof," no matter how liberal his subsequent education. writer has noticed, in particular, that persons who associated with the uneducated in childhood and youth, naturally return to the expressions learned then, even after a long period of association with the learned. This is a part of what Emerson styles "the black drop we get from our ancestors," in many cases. How fortunate indeed, is the child whose parents and associates use good, refined expressions; how great an auxiliary to him in after life.

From the above, it seems a duty to others to aim at correct expressions; but it is a still greater duty to one's self. Frequently we meet persons possessed of good intellect whose use of English exposes them to pity or ridicule. The writer is personally acquainted with a number of lawyers, otherwise successful, whose choice of words and grammatical expressions are continually a barrier to the highest success they would otherwise attain. Teachers in Sunday-schools, and even superintendents, often lose much of their force and usefulness by indifference as to their

expression. In fact, in every vocation or position, a good choice of words, correct grammatical and rhetorical construction, will command the highest respect of all classes. Persons often err by assuming that carelessness is safe when among the uneducated, forgetting that even the most ignorant will notice an error, though he may not be able to correct it.

So much for the *importance* of a proper study of our native language. How can it be conducted? It is the purpose of this chapter to aid the student of language materially in the study of *practical* English, referring him to the numerous works on grammar for a closer insight into *technical* grammar, the latter giving discipline only.

One of the best methods of acquiring correct expression is by association with the learned and close observation of their different styles of expression. We thus learn to choose words and phrases pleasing to our tastes and expressing our ideas clearly and concisely. In using such expressions we again observe how they are received by other learned persons, rejecting such as are not pleasing or otherwise well chosen.

Another excellent way of increasing one's vocabulary, storing his mind with a list of words he can intelligently use, is by reading the works of the best authors. The student of Shakespeare, for example, in time acquires the ability to employ a style kindred to that of the great dramatist; the study of Macaulay's works, the essays of Emerson, the poems of Lowell, Holmes, Longfellow and countless others, will be found profitable, not only because of the information thus derived, but for the choice of words.

In reading such works as those suggested in the above paragraph, the real student will be found in possession of a good dictionary, and even an encyclopedia if he can afford it, consulting the same for enlightment on the meaning or use of any word or expression he meets. A good dictionary properly and regularly used is one of the greatest aids to an excellent style of expression.

In it we learn not only the meaning, but the correct spelling and pronunciation of every word recognized by the best writers and speakers, whom we should emulate.

Every person should aim to acquire a fair knowledge of his native tongue, the good old English language; however, one of the best methods of acquiring a higher knowledge of our own language, is the study and translation of the languages from which it is derived. About sixty per cent. of our words are of Latin origin, thirty per cent. Anglo-Saxon, five per cent. Greek, and the remaining five per cent. from various languages. We thus see that the study of Latin, Anglo-Saxon and Greek will enable one to grasp the spirit of the English and increase his vocabulary to a marked degree.

The study of synonyms is a most profitable exercise. No two words in the language have exactly the same meaning, and that nine distinction that enables one to choose the "right word in the right place," to express exactly the idea in mind, is one of the most rare achievements and a mark of true scholarship. A treatise on the subject, including a well chosen list of synonyms, will be found in this chapter.

Composition—writing on various occasions—is one of the best exercises to which the student can turn his attention. At first, the average person finds it exceedingly difficult to write a composition on any subject; but practice will make him ready and fluent in expression. Letter writing is one of the most important features of this book, and a study of the treatise on that subject cannot fail to be profitable.

The author has aimed to make this work practical, and therefore gives the reader a very complete list of common errors in the use of language, with rules and corrections easily remembered. We all have our little "pet" incorrect expressions and need some kind friend to call our attention to them. That is the mission of the long list of errors above mentioned, the author having learned their value by personal experience. We should be able to use

our language as a good workman uses his tools, and also be able to correct our own errors. It is pleasant to feel that we know about our language and are able to use it correctly.

The object of introducing this subject here is to call attention to the faults liable to be made by writers and speakers not acquainted with a knowledge of the correct use of language. In writing, we should always make our meaning as clear as we can, by using capital letters in the proper places, and by dividing our sentences with punctuation marks.

The following pages will prove valuable to any one:

RULES OF PRONUNCIATION.

C before a, o, and u, and in some other situations, is a close articulation, like k. Before e, i, and y, c is precisely equivalent to s in same, this; as in cedar, civil, cypress, capacity.

E final indicates that the preceding vowel is long; as in hate, mete, sire, robe, lyre, abate, recede, invite, remote, intrude.

E final indicates that c preceding has the sound of s; as in lace, lance; and that g preceding has the sound of f, as in charge, page, challenge.

E final in proper English words, never forms a syllable, and in the most used words, in the terminating unaccented syllable it is silent. Thus, motive, genuine, examine, granite, are pronounced motiv, genuin, examin, granit.

E final, in a few words of foreign origin, forms a syllable; as syncope, simile.

E final is silent after l in the following terminations,—ble, cle, dle, fle, gle, kle, ple, tle, zle; as in able, manacle, cradle, ruffle, mangle, wrinkle, supple, rattle, puzzle, which are pronounced ab'l, mana'cl, cra'dl, ruf'fl, man'gl, wrin'kl, sup'pl, puz'zl.

E is usually silent in the termination en; as in token, broken; pronounced tokn, brokn.

OUS, in the termination of adjectives and their derivatives, is pronounced us; as in gracious, pious, pompously.

CE, CI, TI, before a vowel, have the sound of sh; as in cetaceous, gracious, partial, ingratiate; pronounced cetashus, grashus, parshal, ingrashiate.

SI, after an accented vowel, is pronounced like zh; as in Ephesian, confusion; pronounced Ephezhan, confusion.

When CI or TI precede similar combinations, as in pronunciation, negotiation, they should be pronounced ce instead of she, to prevent a repetition of the latter syllable; as pronunceashon in stead of pronunsheashon.

GH, both in the middle and at the end of words is silent; as in caught, fright, nigh, sigh; pronounced caut, frite, ni, si. In the following exceptions, however, gh is pronounced as 1:—cough, chough, clough, enough, laugh, rough, slough, tough, trough.

When WH begins a word, the aspirate h precedes w in pronunciation; as in what, whiff, whale; pronounced hwat, hwiff, hwale, w having precisely the sound of oo, French ou. In the following words w is silent:—who, whom, whose, whoop, whole.

H after r has no sound or use; as in rheum, rhyme; pronounced reum, ryme.

H should be sounded in the middle of words; as in exhibit, abhor, behold, exhaust, inhabit.

H should always be sounded except in the following words:—heir, herb, honest, honour, hostler, hour, humour, and all their derivatives,—such as humorously, derived from humour.

K and G are silent before n; as know, gnaw; pronounced no, naw.

W before r is silent; as in wring, wreath; pronounced ring, reath.

B after m is silent; as in dumb, numb; pronounced dum, num.

L before k is silent, as in balk, walk, talk; pronounced bauk, wauk, tauk.

PH has the sound of f: as in philosophy; pronounced filosofy.

NG has two sounds, one as in singer, the other as in fin-ger.

N after m, and closing a syllable, is silent; as in hymn, condemn.

P before s and t is mute; as in psalm, ptarmigan; pronounced salm, tarmigan.

R has two sounds, one strong and vibrating, as at the beginning of words and syllables, such as robber, reckon, error; the other is at the terminations of the words, or when succeeded by a consonant, as farmer, morn.

There are other rules of pronunciation affecting the combinations of vowels, etc., but they are more difficult to describe, and they do not relate to common errors.

SHORT RULES FOR SPELLING.

Words ending in e drop that letter on taking a suffix beginning with a vowel. Exceptions—words ending in ge, ce, or oe.

Final e of a primitive word is retained on taking a suffix beginning with a consonant. Exceptions—words ending in dge, and truly, duly, etc.

Final y of a primitive word, when preceded by a consonant, is generally changed into i on the addition of a suffix. Exceptions—retained before ing and ish, as pitying. Words ending in ie and dropping the e by Rule 1, change the i to y, as in lying. Final y is sometimes changed to e, as duteous.

Nouns ending in y, preceded by a vowel, form their plural by adding s; as money, moneys. Y preceded by a consonant is changed to ies in the plural; as bounty, bounties.

Final y of a primitive word, preceded by a vowel, should not be changed into i before a suffix; as joyless.

In words containing ei or ie, ei is used after the sound of s; as ceiling, seize, except in siege and a few words ending in cier. Inveigle, neither, leisure and weird also have ei. In other cases it is used, as in believe, achieve.

Words ending in ceous or cious, when relating to matter, end in ceous; all others in cious.

Words of one syllable, ending in a consonant, with a single vowel before it, double the consonants in derivatives; as, ship, shipping, etc. But if ending in a consonant with a double vowel before it, they do not double the consonant in derivatives; as in troop, trooper, etc.

Words of more than one syllable, ending in a consonant preceded by a single vowel, and accented on the last syllable, double that consonant in derivatives, as in commit, committed; but except chagrin, chagrined.

All words of one syllable ending in l, with a single vowel before it, have ll at the close; as mill, sell, etc.

All words of one syllable ending in l, with a double vowel before it, have only one l at the close; as mail, sail, soil, etc.

The words foretell, distill, instill, and fulfill, retain the double $\mathcal U$ of their primitives. Derivatives of dull, skill, will and full also retain the double $\mathcal U$ when the accent falls on these words; as dullness, skillful, willful, fullness.

THE USE OF CAPITALS.

- 1. Every entire sentence should begin with a capital.
- 2. Proper names, and adjectives derived from these, should begin with a capital.
 - 3. All appellations of the Deity should begin with a capital.

- 4. Official and honorary titles begin with a capital.
- 5. Every line of poetry should begin with a capital.
- Titles of books and the heads of their chapters and divisions are printed in capitals.
 - 7. The pronoun I, and the exclamation O, are always capitals.
- 8. Begin the words, North, South, East, West, and their compounds and abbreviations, as South-east, N. W., with capital letters, when geographically applied.
- 9. The days of the week, and the months of the year, begin with capitals.
 - 10. Every quotation should begin with a capital letter.
 - 11. Names of religious denominations begin with a capital letter.
 - 12. In preparing accounts, each item should begin with a capital.
 - 13. Any word of special importance may begin with a capital.

PUNCTUATION AND OTHER MARKS.

A period (.) after every declarative and every imperative sentence; as, It is true. Do right at all times.

A period after every abbreviation; as, Dr., Mr., Capt.

An interrogation point (?) after every question.

The exclamation point (!) after exclamations; as, Alas! Oh, how lovely!

Quotation marks ("") enclose quoted expressions; as, Socrates said: "I believe the soul is immortal."

A colon (:) is used between parts of a sentence that are subdivided by semi-colons.

A colon is used before a quotation, enumeration, or observation, that is introduced by, as follows, the following, or any similar expression; as, Send me the following: 10 doz. "Smith's Manual," 25 "Stories of the Bible," etc.

A comma (,) is used to set off co-ordinate clauses, and subordinate clauses not restrictive; as, Goods deeds are never lost, though sometimes forgotten.

A comma is used to set off transposed phrases and clauses; as, "When the wicked entice thee, consent thou not."

A comma is used to set off interposed words, phrases and clauses; as, Let us, if we can, make others happy.

A comma is used to set off a short quotation informally introduced; as, Who said, "The good die young"?

A comma is used whenever necessary to prevent ambiguity.

A comma is used between similar or repeated words or phrases; as, The sky, the water, the trees, were illumined with sunlight.

A comma is used to mark an ellipsis, or the omission of a verb or other important word.

A semicolon (;) between the parts that are subdivided by commas.

The semicolon is used also between clauses or members that are disconnected in sense; as, Man grows old; he passes away; all is uncertain. When as, namely, that is, is used to introduce an example or enumeration, a semicolon is put before it and a comma after it; as, The night was cold; that is, for the time of year.

The marks of parenthesis () are used to enclose an interpolation where such interpolation is by the writer or speaker of the sentence in which it occurs. Interpolations by an editor or by any one other than the author of the sentence should be enclosed in brackets, [].

The dash (—) is used where an interruption or a sudden change of thought or a significant pause is made.

Our present system (if we may call it a system) has been in use for years.

Our present system—if we may call it a system—has been in use for years.

To eat, to sleep, to rest,—Is this life?

The apostrophe (') is used to indicate the omission of a letter or letters. It is also used to denote possession, as, John's book. The apostrophe is placed before the s when the word is singular, and after when plural.

Brackets [] are chiefly used to denote corrections.

The hyphen (-) connects the syllables, or parts, of a word.

The caret (Λ) denotes that some letter, word, or phrase has been omitted.

Ellipsis (***) (-----) denotes the ommission of letters or words.

The index () invites special attention.

The asterisk (*) or N. B., are used for similar purposes.

The brace (connects several words with one common term.

The paragraph (¶) begins a new subject.

The section (§) is used to subdivide chapters.

Leaders (.....) are used in indexs, leading the eye to the end of the line, for the completion of the sense.

COMMON ERRORS OF GRAMMAR, WITH BRIEF RULES AND CORRECTIONS.

There are many kinds of errors in speaking. The most objectionable of them are those in which words are employed that are not suitable to convey the meaning intended.

To correct these errors by a systematic course of study would involve a closer application than most people could afford, but the simple and short rules and hints given below, founded upon usage and best authority, will be of great assistance to inquirers.

These phrases are most common in the language of those who are not skilled in the knowledge of grammar. The corrections will help, but they do not pretend to teach the art. They simply direct attention to the importance of this subject, and point out phrases often used incorrectly.

Possessive Nouns.

Don't say-

"Hall and Whipple's hotel," unless you mean only one hotel; nor "Rice's and Besant's novels," unless you mean two different novels.

PRONOUNS.

Another, each, either, neither, are always singular in meaning; and both, few, many, several, are always plural in meaning.

Don't say—

"Every man of you must polish their own armor;" say, "Every man of you must polish his own armor."

Each is used to denote every individual of a number.

Every denotes all the individuals of a number.

Either and or denote an alternative: "I will take either road, at your pleasure;" "I will take this or that."

Neither means not either; and nor means not the other.

Either is sometimes used for each—"Two thieves were crucified, on either side one."

"Let each esteem others as good as themselves," should be, "Let each esteem others as good as himself."

"There are bodies each of which are so small," should be "each of which is so small."

The uses of the word it are various. It is not only used to imply persons, but things, and ideas, and therefore in speaking or writing, its assistance is constantly required. The perplexity respecting this word arises from the fact that in using it in a long sentence, enough care is not taken to insure that when it is employed it really points out or refers to the object intended. For instance, "It was raining when James set out in his cart to go to market, and he was delayed so long that it was over before he arrived." Now what is to be understood by this sentence? Was the rain over? or the market? Either or both might be inferred from the construction of the sentence, which, therefore, should be written thus:—"It was raining when James set out in his cart to go to market, and he was delayed so long that the market was over before he arrived."

Rule.—After writing a sentence always look through it, and see that wherever the word it is used, it refers to or carries the mind back to the object which it is intended to point out.

The general distinction between this and that may be thus defined: this, denotes an object present or near, in time or place; that, something which is absent.

These, refers, in the same manner, to present objects; while those; refers to things remote.

Who and whom are used in relation to persons, and which in relation to things.

It was once common to say, "the man which." This should now be avoided. It is usual to say, "Our Father who art in heaven," instead of "which art in heaven."

Whose is, however, sometimes applied to things as well as to persons. We may say, "The country whose inhabitants are set free."

Thou is employed in solemn discourse, and you in common language. Ye (plural) is also used in serious addresses, and you in familiar language.

Who changes under certain conditions, into whose and whom; that and which always remain the same, with the exception of the possessive case, as noted above.

That may be applied to nouns or subjects of all sorts; as, the boy that went to school, the dog that bit me, the opinion that he entertains.

The misuse of these pronouns gives rise to more errors in speaking and writing than most any other cause.

When you wish to distinguish between two or more persons, say,

"Which is the happy man?" not who—"Which of those ladies do you admire?"

Don't say, "Whom do you think him to be?" but, "Who do you think him to be?"

Self should never be added to his, their, mine, or thine.

ADJECTIVES.

Don't say-

"A pink and a white dahlia," except when you mean two flowers; nor "A pink and white dahlia," except when you mean one flower; nor "These kind," but, "This kind;" nor "three foot wide;" but, "three feet wide;" nor "those sort;" but, "that sort;" nor "six pound;" but, "six pounds;" nor "them books;" but, "those books;" nor "They could not find a more worthier man;" but, "They could not find a worthier man;" or, "a more worthy man;" nor, "This is the most wisest course;" but, "This is the wisest course;" nor "New York is larger than any city in America;" but, "New York is larger than any other city in America;" nor "Rhode Island is the smallest of all the other States;" but, "Rhode Island is the smallest of all the States;" nor "more slow;" but, "more slowly;" nor "real good;" but, "really (or very) good."

VERBS.

Don't say-

"He has did the work;" but, "He has done the work;" nor "How long has it laid there?" but, "How long has it lain there?" nor "At what wharf does your yacht lay?" but, "At what wharf does your yacht lie?" nor "It laid on the grass yesterday;" but, "It lay on the grass yesterday;" nor "It has laid there for years;" but, "It has lain there for years;" nor "They have lain the corner-stone;" but, "They have laid the corner-stone;" nor "He lays in bed till nine o'clock;" but, "He lies in bed till nine o'clock;" nor "She has been laying there all day;" but, "She has been lying there all day;" nor "A thousand miles of pipe have been lain;" but, "A thousand miles of pipe have been laid;" nor "Has it been laying there long?" but, "Has it been lying there long?" nor, "The city lays on the left bank;" but, "The city lies on the left bank." Don't say—

"He drawed the cart;" say, "He drew the cart;" nor "Neither of them were correct;" but, "Neither of them was correct;" nor "From that source comes all our troubles;" but, "From that source come all our troubles;" nor "It don't take long to cross the ocean;" but, "It doesn't take long to cross the ocean;" nor "Was you at the concert last night;"

but, "Were you at the concert last night?" nor "My scissors needs sharpening;" but, "My scissors need sharpening;" nor "There has been many disappointments on this trip;" but, "There have been many disappointments on this trip;" nor "The fragrance of roses fill the air:" but, "The fragrance of roses fills the air:" nor, "Each of the States have two senators;" but, "Each of the States has two senators;" nor, "Either of those reasons are sufficient;" but, "Either of those reasons is sufficient;" nor, "Harder times never was seen;" but, "Harder times never were seen;" nor, "The six days' work were ended;" but, "The six days' work was ended; "nor, "What have become of your friends?" but, "What has become of your friends:" nor, "The meaning of these words are easily found;" but, "The meaning of these words is easily found;" nor, "Which of these fractions are the larger?" but, "Which of these fractions is the larger?" nor, "Everybody have offered us congratulations;" but, "Everybody has offered us congratulations:" nor, "There is a few more to be had;" but, "There are a few more to be had:" nor, "There has been several lost on these rocks;" but, "There have been several lost on these rocks."

ADVERRS.

Don't say-

"He reads slow and distinct;" but, "He reads slowly and distinctly;" nor, "I feel badly;" but, "I feel bad;" however, better say, "I feel ill, tired, or unhappy;" nor, "She sings sweet;" but, "She sings sweetly;" nor, "Miss Ward looked beautifully;" but, "Miss Ward looked beautiful;" nor, "I don't scarcely ever go;" but, "I scarcely ever go;" nor, "We do not hardly expect it;" but, "I hardly expect it."

PREPOSITIONS.

Care must be taken to use appropriate prepositions. Thus:—Between refers to two objects: Divide the money between the two claimants.

Among refers to more than two objects: Divide the money among the three men.

Don't say-

"I met him on the street; on the car; on the train;" but, "I met him in the street; in the car; in the train;" nor, "I do not wish for your services;" but, "I do not wish your services;" nor, "The book is no use to me:" but, "The book is of no use to me."

CONJUNCTIONS.

Don't say-

"Neither you or I;" but, "Neither you nor I;" nor, "He acted like he was crazy;" but, "He acted as if he was crazy;" nor, "Sing like I do;" but, "Sing as I do;" nor, "I have no other friend but you;" but, "I have no other friend than you;" nor, "I have no friend than you;" but, "I have no friend but you."

INFINITIVES.

Don't say-

"They meant to never return;" but, "They meant never to return;" nor, "He has broken his word and is likely to again;" but, "He has broken his word and is likely to break it again;" nor, "Do as I told you to;" but, "Do as I told you;" nor, "Come and see me;" but, "Come to see me;" nor, "Try and do your best;" but, "Try to do your best;" nor, "I intend to have gone;" but, "I intended to go;" nor, "We hoped to have been present;" but, "We hoped to be present."

A FURTHER COLLECTION OF WRONG CHOICE OF WORDS.

Don't say-

Blowed, knowed, etc., for blew, knew, etc.; drownded for drowned; preventative for preventive; unbeknown for unknown; I ain't for I'm not; just as lives for as lief; attackted for attacked; they ain't for they're not; he ain't for he isn't; I am done for I have done; them things for those things; nowheres for nowhere; to home for at home; thanks for thank you; gents for gentlemen; pants for trousers; specs for spectacles.

Don't say-

"Where was you?" but, "Where were you?" nor, "Try and lift this weight;" but, "Try to lift this weight;" nor, "The event transpired in 1776;" but, "The event occurred (or happened) in 1776;" nor, "Try the experiment;" but, "Make the experiment;" nor, "I live in number ten on Pine street;" but, "I live at number ten in Pine street;" nor, "I met him on the street;" but, "I met him in the street;" nor, those kind, these sort; but, "that kind, this sort;" nor, "He is some weaker to-day;" but, "He is somewhat weaker to-day;" nor, "real pleasant, real cold;" but, "really pleasant, very cold;" nor, "Quite a number; quite a display;" but, "a large number, a great display;" nor, "I was raised in Ohio;" but, "I was reared in Ohio;" nor, "Money is plenty;" but, "Money is plentiful;" nor, "Who was the party you met;" but, "Who

was the person you met?" nor, "He is thoroughly posted;" but, "He is thoroughly informed;" nor, "The work is partially done;" but, "The work is partly done;" nor, "He comes most every day;" but, "He comes almost every day;" nor, "Get on to the table;" but, "Get upon the table;" nor, "Mad;" but, "angry;" nor, "Leave it alone;" but, "Let it alone;" nor, "Lay down, Rover;" but, "Lie down, Rover."

Don't say—

"He did it like I do it;" but, "He did it as I do it;" nor, "What will you have, lady?" but, "What will you have, madam?" nor, "She is a good lady;" but, "She is a good woman;" nor, "Milk is healthy for children;" but, "Milk is wholesome for children;" nor, "hurry up;" but, "make haste;" nor, "hung;" but, "hanged;" nor, "Apartments for females;" but, "Apartments for women;" nor, "I expect he left town;" but, "I suppose he left town;" nor, "I guess he will go;" but, "I think he will go;" nor, "The twins loved one another;" but, "The twins loved each other;" nor, "The quartette were jealous of each other;" but, "The quartette were jealous of one another;" nor, "He done it quickly;" but, "He did it quickly;" nor, "He don't talk correctly;" but, "He doesn't talk correctly;" nor, "The train is at the depot;" but, "The train is at the station;" nor, "I consider him honest;" but, "I think him honest."

Don't say-

"My father is sick, but not dangerous;" but, "My father is sick, but not in danger;" nor, "A couple of men;" but, "Two men;" nor, "He died with consumption;" but, "He died of consumption;" nor, "Can I close the window?" but, "May I close the window?" nor, "They are both alike;" but, "They are alike;" nor, "John was bound to go;" but, "John was determined to go;" nor, "Among two things;" but, "between two things;" nor, "Between three or more;" but, "Among three or more;" nor, "This occurred sometime back;" but, "This occurred sometime ago;" nor, "He spent the balance of his vacation in London;" but, "He spent the rest of his vacation in London;" nor, "He is very bad to-day;" but, "He is very ill to-day;" nor, "Where shall I be apt to find it?" but, "Where shall I be likely to find it?" nor, "He cannot walk any;" but, "He cannot walk at all;" nor, "The delay aggravated me;" but, "The delay irritated me."

Hence, whence and thence, denoting departure, etc., may be used without the word from. The idea of from is included in the word whence—therefore it is unnecessary to say "From whence."

Hither, thither, and whither, denoting to place, have generally been superseded by here, there, and where. But there is no good reason

why they should not be used. If, however, they are used, it is unnecessary to add the word to, because that is implied—"Whither are you going?" "Where are you going?"

The term worser has gone out of use; but lesser is still retained.

Better say "Six weeks ago," than "Six weeks back."

Better say "Since which time," than "Since when."

Better say "I repeated it," than "I said so over again."

Avoid such phrases as "Nothing to boast of." "Suffering from the blues." All such sentences indicate vulgarity.

To say "Do not give him no more of your money," is equivalent to saying "Give him some of your money." Say "Do not give him any of your money."

Say "The first two," and the last two," instead of "the two first," "the two last."

In place of-

"I go now and then," say "I go sometimes (or often)."

"Who finds him in clothes?" say "Who provides him with clothes?"

"I could scarcely imagine but what," say "I could scarcely imagine but that."

"What may your name be?" say "What is your name?"

"I knew it previous to your telling me," say "I knew it previously to your telling me."

"He is a bad grammarian," say "He is not a grammarian."

"As soon as ever," say "As soon as."

"In its primary sense," say "In its primitive sense."

"It grieves me to see you," say "I am grieved to see you."

"He plunged down into the river," say "He plunged into the river."

"He died from negligence," say "He died through neglect," or "in consequence of neglect."

"I am not so tall as him," say "I am not so tall as he."

"He and they we know," say "Him and them."

"As far as I can see," say "So far as I can see."

"A new pair of gloves," say "A pair of new gloves."

"For you and I," say "For you and me."

"I would do the same if I was him," say "I would do the same if I were he."

"I never sing whenever I can help it," say "I never sing when I can help it."

"Before I do that I must first ask leave," say "Before I do that I must ask leave."

"He came the last of all," say "He came the last."

"Universal," with reference to things that have any limit, say "general;" "generally approved," instead of "universally approved;" "generally beloved," instead of "universally beloved."

"They ruined one another," say "They ruined each other."

"This much is certain," say "Thus much is certain," or "So much is certain."

"Put your watch in your pocket," say "Put your watch into your pocket."

"Nobody else but her," say "Nobody but her."

"I don't think so," say "I think not."

"You have a right to pay me," say "It is right that you should pay me."

"Two spoonsful," say "Two spoonfuls."

"I will send it conformable to your orders," say "I will send it conformably to your orders."

"To be given away gratis," say "To be given away."

"The want of learning, courage and energy are more visible," say, "Is more visible,"

"The weather is hot," say "The weather is very warm."

"I sweat," say "I perspire."

"I only want two dollars," say "I want only two dollars."

"A large enough room," say "A room large enough."

"I am slight in comparison to you," say "I am slight in comparison with you."

"Handsome is as handsome does," say "Handsome is who handsome does."

"The book fell on the floor," say "The book fell to the floor."

"I will add one more argument," say "I will add one argument more," or "another argument."

"This town is not as large as we thought," say "This town is not so large as we thought."

"Either of the three," say "Any one of the three."

Instead of saying "The effort you are making for meeting the bill," say "The effort you are making to meet the bill."

Instead of saying "I had not the pleasure of hearing his sentiments when I wrote that letter," say "I had not the pleasure of having heard," etc.

Avoid such expressions as "God bless me!" "My Lord!" "Upon my soul," etc., which are vulgar on the one hand, and savor of impiety on the other, because "Thou shalt not take the name of the Lord thy God in vain."



DICTIONARY OF SEVERAL THOUSAND WORDS OF SIMILAR AND CONTRARY MEANING.

A common fault is to use, when writing, the same word several times in a sentence. No two words in the English language have exactly the same significance, but if we desire to express the precise meaning which it is intended to convey, and, at the same time, avoid repetitions, it is well to have at hand a Dictionary of Synonyms.

The writer should give attention to the selection of different words having a similar meaning and also note the appended antonyms, or words of opposite meaning, which are enclosed in parentheses.

In the following, the small letter n means noun; a means adjective; v means verb.

ABANDON—leave, forsake, desert, renounce, relinquish, quit, waive. (Keep, cherish.)

ABANDONED—deserted, forsaken, wicked, reprobate, dissolute, profigate, flagitious, corrupt, depraved. (Cared for, virtuous.)

ABANDONMENT—leaving, desertion, dereliction, renunciation, defection.

ABASEMENT—degradation, fall, degeneracy, humiliation, abjection, debasement, servility. (Honor.)

ABASH—bewilder, disconcert, discompose, confound, confuse, shame. (Embolden.)

ABATE—lessen, reduce, subside, decrease, diminish.

ABBREVIATE—shorten, abridge, condense, contract, curtail, reduce. (Extend.)

- ABDICATE—give up, resign, renounce, abandon, forsake, relinquish, quit.
- ABET—help, encourage, instigate, incite, stimulate, aid, assist. (Resist.)
- ABETTOR—assistant, accessory, accomplice, promotor, instigator, coadjutor, associate, companion, co-operator. (Opponent.)
- ABHOR—dislike intensely, hate, detest, abominate, loathe, nauseate. (Love.)
- ABILITY—capability, talent, faculty, capacity, qualification, aptitude, aptness, expertness, skill, efficiency, accomplishment, attainment. (Incompetency.)
- ABJECT—grovelling, low, mean, base, ignoble, worthless, vile, servile, contemptible. (Noble.)
- ABJURE—recant, forswear, disclaim, recall, revoke, retract, renounce.
 (Maintain.)
- ABLE—strong, powerful, muscular, stalwart, vigorous, athletic, robust, brawny, skillful, adroit, competent, efficient, capable, clever, self-qualified, telling, fitted. (Weak.)
- ABODE—residence, habitation, dwelling, domicile, home, quarters, lodging.
- ABOLISH—quash, destroy, revoke, abrogate, annul, cancel, annihilate, extinguish, vitiate, invalidate, nullify. (Establish, enforce.)
- ABOMINABLE—hateful, detestable, odious, vile, execrable. (Lovable.)
- ABORTIVE—fruitless, ineffectual, idle, inoperative, vain, futile. (Effectual.)
- ABOUT—concerning, regarding, as to, respecting, with respect to, referring to, around, nearly, approximately.
- ABSCOND—run off, steal away, decamp, bolt.
- ABSENT—a., abstracted, not attending to, listless, dreamy. (Present.)
- ABSOLUTE—entire, complete, unconditional, unqualified, unrestricted, despotic, arbitrary, tyrannous, imperative, authoritative, imperious. (Limited.)
- ABSORB—engross, swallow up, engulf, imbibe, consume, merge, fuse. ABSURD—silly, foolish, preposterous, ridiculous, irrational, unreasonable, nonsensical, inconsistent. (Wise, solemn.)
- ABUSE—v., asperse, revile, vilify, reproach, calumniate, defame, slander, scandalize, malign, traduce, disparage, depreciate, ill-use. (Praise, protect.)
- ABUSE—n., scurrility, ribaldry, contumely, obloquy, approbrium, foul, invective, vituperation, ill-usage. (Praise, protection.)
- ACCEDE—assent to, consent, acquiesce, comply with, agree, coincide, concur, approve. (Protest.)

ACCELERATE—hasten, hurry, expedite, forward, quicken, dispatch (Retard.)

ACCEPT-receive, take, admit. (Refuse.)

ACCEPTABLE—agreeable, pleasing, pleasurable, gratifying, welcome, (Displeasing.)

ACCIDENT—casualty, incident, contingency, adventure, chance,

ACCOMMODATE—serve, oblige, adapt, adjust, fit, suit. (Disoblige, impede.)

ACCOMPLICE—confederate, accessory, abettor, coadjutor, assistant, ally, associate. (Adversary.)

ACCOMPLISH—do, effect, finish, execute, achieve, complete, perfect, consummate. (Fail.)

ACCOMPLISHMENT—attainment, qualification, acquirement. (Defect.)

ACCORD—grant, allow, admit, concede. (Deny.)

ACCOST—salute, address, speak to, stop, greet.

ACCOUNT—narrative, description, narration, relation, detail, recital, moneys, reckoning, bill, charge.

ACCOUNTABLE—punishable, answerable, amenable, responsible, liable.

ACCUMULATE—bring together, amass, collect, gather. (Scatter, dissipate.)

ACCUMULATION-collection, store, mass, congeries, concentration.

ACCURATE—correct, exact, precise, nice, truthful. (Erroneous, careless.)

ACHIEVE—do, accomplish, effect, fulfill, execute, gain, win.

ACHIEVEMENT—feat, exploit, accomplishment, attainment, performance, acquirement, gain. (Failure.)

ACKNOWLEDGE—admit, confess, own, avow, grant, recognize, allow, concede. (Deny.)

ACQUAINT—inform, enlighten, apprise, make, aware, make known, notify, communicate. (Deceive.)

ACQUAINTANCE—familiarity, intimacy, cognizance, fellowship, companionship, knowledge. (Unfamiliarity.)

ACQUIESCE—agree, accede, assent, comply, consent, give way, coincide with. (Protest.)

ACQUIT—Pardon, forgive, discharge, set free, clear, absolve. (Condemn, convince.)

ACT-do, operate, make, perform, play, enact.

ACTION—deed, achievement, feat, exploit, accomplishment, battle engagement, instrumentality.

ACTIVE—lively, sprightly, alert, agile, nimble, brisk, quick, suple, prompt, vigilant, industrious. (Lazy, passive.)

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ACTUAL-real, positive, genuine, certain. (Fictitious.)
ACUTE-shrewd, intelligent, penetrating, piercing, keen. (Dull.)
ADAPT-accommodate, suit, fit, conform.
ADDICTED-devoted, wedded, attached, dedicated.
ADDITION-increase, accession, augmentation, reinforcement. (Sub-
    traction, separation.)
ADDRESS-speech, discourse, appeal, oration, tact, skill, ability, dex-
    terity, deportment, demeanor.
ADHESION-adherence, attachment, fidelity, devotion. (Aloofness.)
ADJACENT-near to, adjoining, contiguous, conterminous, bordering,
    neighboring. (Distant.)
ADJOURN-defer, prorogue, postpone, delay.
ADJUNCT-appendage, appurtenance, appendency, dependency.
ADJUST-set right, fit, accommodate, adapt, arrange, settle, regulate.
    organize. (Confuse.)
ADMIRABLE—striking, surprising, wonderful, astonishing. (Detests-
ADMIT—allow, permit, suffer, tolerate. (Deny.)
ADVANTAGEOUS—beneficial. (Hurtful.)
AFFECTION—love. (Aversion.)
AFFECTIONATE—fond, kind. (Harsh.)
AGREEABLE—pleasant, pleasing, charming. (Disagreeable.)
ALTERNATING—intermittent. (Continual.)
AMBASSADOR—Envoy, plenipotentiary, minister.
AMEND—improve, correct, better, mend. (Impair.)
ANGER-ire, wrath, indignation, resentment.
APPROPRIATE—assume, ascribe, arrogate, usurp.
ARGUE-debate, dispute, reason upon.
ARISE—flow, emanate, spring, proceed, rise, issue.
ARTFUL—disingenuous, sly, tricky, insincere. (Candid.)
ARTIFICE-trick, stratagem, finesse.
ASSOCIATION-combination, company, partnership, society.
ATTACK-assail, assault, encounter. (Defend.)
AUDACITY—boldness, effrontery. (Meekness.)
AUSTERE—rigid, rigorous, severe, stern. (Dissolute.)
AVARICIOUS—niggardly, miserly, parsimonious. (Generous.)
AVERSION-antipathy, dislike, hatred, repugnance. (Affection.)
AWE-dread, fear, reverence. (Familiarity.)
AWKWARD-clumsy. (Graceful.)
AXIOM-adage, aphorism, apothegm, by-word, maxim, proverb, saying.
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BABBLE—chatter, prattle, prate.
BAD-wicked, evil. (Good.)
BAFFLE—confound, defeat, disconcert. (Aid, abet.)
BASE-vile, mean. (Noble.)
BATTLE-action, combat, engagement.
BEAR-carry, convey, transport.
BEAR-endure, suffer, support.
BEASTLY-brutal, sensual, bestial.
BEAT-defeat, overpower, overthrow, rout.
BEAUTIFUL—fine, handsome, pretty. (Homely, ugly.)
BECOMING—decent, fit, seemly, suitable. (Unbecoming.)
BEG-beseech, entreat, implore, solicit, supplicate. (Give.)
BEHAVIOR-carriage, conduct, deportment, demeanor.
BELIEF—credit, faith, trust. (Doubt.)
BENEFICENT-bountiful, generous, liberal, munificent. (Covetous,
   miserly.)
BENEFIT-favor, advantage, kindness, tenderness. (Malevolence.)
BLAME-censure, condemn, reprove, reproach, upbraid. (Praise.)
BLEMISH—flaw, speck, stain. (Ornament.)
BLIND-sightless, heedless.
BLOT-cancel, efface, expunge, erase, obliterate.
BOLD-brave, daring, fearless, intrepid, undaunted. (Timid.)
BORDER-brim, brink, edge, margin, verge, boundary, confine, frontier.
BOUND-circumscribe, confine, limit, restrict.
BRAVE-dare, defy.
BRAVERY—courage, valor. (Cowardice.)
BREAK-bruise, crush, pound, squeeze.
BREEZE-blast, gale, gust, hurricane, storm, tempest.
BRIGHT—clear, radiant, shining. (Dull.)
BRITTLE-frail, weak, infirm, fragile.
BURIAL—interment, sepulture. (Resurrection.)
BUSINESS-avocation, employment, engagement, occupation, art, pro-
    fession, trade.
BUSTLE-stir, tumult, fuss. (Quiet.)
CALAMITY—disaster, misfortune, mischance, mishap. (Good fortune.)
CALM—collected, composed, placid, serene. (Stormy, unsettled.)
CAPABLE—able, competent. (Incompetent.)
CAPTIOUS—fretful, cross, peevish, petulant. (Good-natured.)
CARE—anxiety, concern, solicitude, heed, attention. (Heedlessness,
    negligence.)
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CARESS—kiss, embrace. (Spurn, buffet.)
CARNAGE-butchery, massacre, slaughter.
CAUSE—motive, reason. (Effect, consequence.)
CEASE—discontinue, leave off. (Continue.)
CENSURE—animadvert, criticise. (Praise.)
CERTAIN—secure, sure. (Doubtful.)
CESSATION—intermission, rest, stop. (Continuance.)
CHANCE—fate, fortune. (Design.)
CHANGE-barter, exchange, substitute.
CHANGEABLE-fickle, inconstant, mutable, variable. (Unchangeable.)
CHARACTER-reputation, repute, standing.
CHARM-captivate, enchant, enrapture, fascinate.
CHASTITY—purity, continence, virtue. (Lewdness.)
CHEAP—inexpensive, inferior, common. (Dear.)
CHEERFUL—gay, merry, sprightly. (Mournful.)
CHIEF-chieftain, head, leader. (Subordinate.)
CIRCUMSTANCE—fact, incident.
CLASS-degree, order, rank.
CLEAR—bright, lucid, vivid. (Opaque.)
CLEVER-adroit, dexterous, expert, skillful. (Stupid.)
CLOTHED—clad, dressed. (Naked.)
COARSE—rude, rough, unpolished. (Fine.)
COAX-cajole, fawn, wheedle.
COLD—cool, frigid, wintry, stoical. (Warm.)
COLOR-dye, stain, tinge.
COLORABLE—ostensible, plausible, specious.
COMBINATION—cabal, conspiracy, plot.
COMMAND—injunction, order, precept.
COMMODITY-goods, merchandise, ware.
COMMON-mean, ordinary, vulgar. (Uncommon, extradinary.)
COMPASSION—sympathy, pity, clemency. (Cruelty, severity.)
COMPEL—force, oblige, necessitate. (Coax, lead.)
COMPENSATION—amends, recompense, remuneration, requital, re-
    ward.
COMPENDIUM—compend, abridgement. (Enlargement.)
COMPLAIN-lament, murmur, regret, repine. (Rejoice.)
COMPLY-accede, conform, submit, yield. (Refuse.)
COMPOUND—complex. (Simple.)
COMPREHEND-comprise, include, embrace, grasp, understand, per-
    ceive. (Exclude, mistake.)
COMPRISE-comprehend, contain, embrace, include,
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CONCEAL—hide, secrete. (Uncover.)
CONCEIVE-comprehend, understand.
CONCLUSION-inference, deduction.
CONDEMN—censure, blame, disapprove. (Justify, exonerate.)
CONDUCT-direct, guide, lead, govern, regulate, manage.
CONFIRM—corroborate, approve, attest. (Contradict.)
CONFLICT—combat, contest, contention, struggle. (Peace, quiet.)
CONFUTE—disprove, refute, oppugn. (Approve.)
CONQUER-overcome, subdue, surmount, vanquish. (Defeat.)
CONSEQUENCE—effect, event, issue, result. (Cause.)
CONSIDER-reflect, ponder, weigh.
CONSISTENT—constant, compatible. (Inconsistent.)
CONSOLE—comfort, solace. (Harrow, worry.)
CONSTANCY—firmness, stability, steadiness. (Fickleness.)
CONTAMINATE—corrupt, defile, pollute, taint.
CONTEMN—despise, disdain, scorn. (Esteem.)
CONTEMPLATE—meditate, muse.
CONTEMPTIBLE—despicable, paltry, pitiful, vile, mean. (Noble.)
CONTEND-contest, dispute, strive, struggle, combat.
CONTINUAL—constant, continuous, perpetual, incessant. (Intermit-
   tent.)
CONTINUANCE—continuation, duration. (Cessation.)
CONTINUE—persist, persevere, pursue, prosecute. (Cease.)
CONTRADICT-deny, gainsay, oppose. (Confirm.)
COOL-cold, frigid. (Hot.)
CORRECT—rectify, reform.
COST-charge, expense, price.
COVETOUSNESS-avarice, cupidity. (Beneficence.)
COWARDICE—fear, timidity, pusillanimity. (Courage.)
CRIME-sin, vice, misdemeaner. (Virtue.)
CRIMINAL—convict, culprit, felon, malefactor.
CROOKED-bent, curved, oblique. (Straight.)
CRUEL-barbarous, brutal, inhuman, savage. (Kind.)
CULTIVATION -- culture, refinement.
CURSORY—desultory, hasty, slight. (Thorough.)
CUSTOM-fashion, manner, practice.
DANGER-hazard, peril. (Safety.)
DARK-dismal, opaque, obscure, dim. (Light.)
DFADLY-fatal, destructive, mortal.
DEAR-beloved, precious costly, expensive. (Despised, cheap.)
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DEATH-departure, decease, demise. (Life.)

DECAY-decline, consumption. (Growth.)

DECEIVE-delude, dupe, cheat.

DECEIT—cheat, imposition, trick, delusion, guile, beguilement, treachery, sham. (Truthfulness.)

DECIDE—determine, settle, adjudicate, terminate, resolve.

DECIPHER—read, spell, interpret, solve.

DECISION—determination, conclusion, resolution, firmness. (Vacillation.)

DECLAMATION-oratory, elocution, harangue, effusion, debate.

DECLARATION-avowal, manifestation, statement, profession.

DECREASE—diminish, lessen, wane, decline, retrench, curtail, reduce. (Growth.)

DEDICATE—devote, consecrate, offer, apportion.

DEED-act, action, commission, achievement, instrument, document.

DEEM, judge, estimate, consider, think, suppose, conceive.

DEEP—profound, subterranean, submerged, designing, abstruse, learned. (Shallow.)

DEFACE— mar, spoil, injure, disfigure. (Beautify.)

DEFAULT-lapse, forfeit, omission, absence, want, failure.

DEFECT-imperfection, flaw, fault, blemish.

DEFEND—guard, protect, justify.

DEFENSE—excuse, plea, vindication, bulwark, rampart.

DEFER—delay, postpone, put off, prorogue, adjourn. (Force, expedite.)

DEFICIENT—short, wanting, inadequate, scanty, incomplete. (Complete, perfect.)

DEFILE—v., pollute, corrupt, sully. (Beautify.)

DEFINE—fix, settle, determine, limit.

DEFRAY-meet, liquidate, pay, discharge.

DEGREE-grade, extent, measure.

DELIBERATE—v., consider, meditate, consult, ponder, debate.

DELIBERATE—a., purposed, intentional, designed, determined. (Hasty.)

DELICACY—nicety, dainty, refinement, tact, softness, modesty. (Boorishness, indelicacy.)

DELICATE—tender, fragile, dainty, refined. (Coarse.)

DELICIOUS—sweet, palatable. (Nauseous.)

DELIGHT—enjoyment, pleasure, happiness, transport, ecstacy, gladness, rapture, bliss. (Annoyance.)

DELIVER—liberate, free, rescue, pronounce, give, hand over. (Retain.) DEMONSTRATE—prove, show, exhibit, illustrate.

DEPART-leave, quit, decamp, retire, withdraw, vanish. (Remain.)

DEPRIVE-strip, bereave, despoil, rob, divest.

DEPUTE—appoint, commission, charge, intrust, delegate, authorize, accredit.

DERISION—scorn, contempt, contumely, disrespect.

DERIVATION—origin, source, beginning, cause, etymology, root.

DESCRIBE-delineate, portray, explain, illustrate, define, picture.

DESECRATE—profane, secularize, misuse, abuse, pollute. (Keep holy.)

DESERVE-merit, earn, justify, win.

DESIGN—n., delineation, sketch, drawing, cunning, artfulness, contrivance.

DESIRABLE—expedient, advisable, valuable, acceptable, proper, judicious, beneficial, profitable, good.

DESIRE—n., longing, affection, craving.

DESIST—cease, stop, discontinue, drop, abstain, forbare. (Continue, persevere.)

DESOLATE—bereaved, forlorn, forsaken, deserted, wild, waste, bare, bleak, lonely. (Pleasant, happy.)

DESPERATE—wild, daring, audacious, determined, reckless.

DESPISED-scorned, hated.

DESTINY-fate, decree, doom, end.

DESTRUCTIVE—detrimental, hurtful, noxious, injurious, deleterious, baleful, baneful, subversive. (Creative, constructive.)

DESUETUDE—disuse, discontinuance. (Maintenance.)

DESULTORY—rambling, discursive, loose, unmethodical, superficial, unsettled, erratic.

DETAIL—n., particular, specification, minutae.

DETAIL-v., particularize, enumerate, specify. (Generalize.)

DETER—warn, stop, dissuade, terrify, scare. (Encourage.)

DETRIMENT—loss, harm, injury, deterioration. (Benefit.)

DEVELOP-unfold, amplify, expand, enlarge.

DEVICE-artifice, expedient, contrivance.

DEVOID—void, wanting, destitute, unendowed, unprovided. (Full, complete.)

DEVOTED—attached, fond, absorbed, dedicated.

DICTATE—prompt, suggest, enjoin, order, command.

DICTATORIAL—imperative, imperious, domineering, arbitrary, tyrannical, overbearing. (Submissive.)

DIE-expire, depart, perish, decline, languish, wane, fade, decay.

DIET-food, victuals, nourishment, nutriment, sustenance, fare.

DIFFERENCE—separation, disagreement, discord, dissent, estrangement, variety.

DIFFERENT—various, manifold, diverse, unlike, separate, distinct. (Similar, homogeneous.)

DIFFICULT—hard, intricate, involved, perplexing, obscure, unmanageable. (Easy.)

DIFFUSE—discursive, prolix, diluted, copious.

DIGNIFY—aggrandize, elevate, invest, exalt, advance, promote, honor. (Degrade.)

DILATE—stretch, widen, expand, swell, distend, enlarge, descant, expatiate.

DILATORY—tardy, procrastinating, behindhand, lagging, dawdling. (Prompt.)

DILIGENCE—care, assiduity, attention, heed, industry. (Negligence.)

DIMINISH-lessen, reduce, contract, curtail, retrench. (Increase.)

DISABILITY-unfitness, incapacity.

DISCERN—descry, observe, recognize, see, discriminate, separate, perceive.

DISCIPLINE—order, strictness, training, coercion, punishment, organization. (Confusion, demoralization.)

DISCOVER-make known, find, invent, contrive, expose, reveal.

DISCREDITABLE—shameful, disgraceful, scandalous, disreputable. (Creditable.)

DISCREET—cautious, prudent, wary, judicious. (Indiscreet.)

DISCREPANCY—disagreement, difference, variance. (Agreement.)

DISCRIMINATION-acuteness, discernment, judgment, caution.

DISEASE—complaint, malady, disorder, ailment, sickness.

DISGRACE—n., disrepute, reproach, dishonor, shame, odium. (Honor.)

DISGRACE-v., debase, degrade, defame, discredit. (Exalt.)

DISGUST—dislike, distaste, loathing, abomination, abhorrence. (Admiration.)

DISHONEST—unjust, fraudulent, unfair, deceitful, cheating, deceptive, wrongful. (Honest.)

DISMAY—v., terrify, frighten, scare, daunt, appall, dishearten. (Encourage.)

DISMAY—n., terror, dread, fear, fright. (Assurance.)

DISMISS—send off, discharge, discard, banish. (Retain.)

DISPEL—scatter, drive away, disperse, dissipate. (Collect.)

DISPLAY—show, spread out, exhibit, expose. (Hide.)

DISPOSE—arrange, place, order, give, bestow.

DISPUTE-v., argue, contest, contend, question, impugn. (Assent.)

DISPUTE—n., argument, debate, controversy, quarrel, disagreement. (Harmony.)

DISSENT-disagree, differ, vary. (Assent.)

DISTINCT—clear, plain, obvious, different, separate. (Obscure, indistinct.)

DISTINGUISH—perceive, discern, mark out, divide, discriminate.

DISTINGUISHED—famous, glorious, far-famed, noted, illustrious, eminent, celebrated. (Obscure, unknown, ordinary.)

DISTRACT—perplex, bewilder. (Calm, concentrate.)

DISTRIBUTE—allot, share, dispense, apportion, deal. (Collect.)

DISTURB—derange, discompose, agitate, rouse, interrupt, confuse, annoy, trouble, vex, worry. (Pacify, quiet.)

DISUSE—discontinuance, abolition, dusuetude. (Use.

DIVIDE-part, separate, distribute, sever, sunder.

DIVINE—godlike, holy, heavenly, sacred, a parson, clergyman, minister.

DO-effect, make, perform, accomplish, finished, transact.

DOCILE—tractable, teachable, complaint, tame. (Stubborn.)

DOCTRINE—tenet, articles of belief, creed, dogma, teaching.

DOLEFUL—dolorous, woe-begone, rueful, dismal, piteous. (Joyous.)

DOOM-n., sentence, verdict, judgment, fate, lot, destiny.

DOUBT-n., uncertainty, suspense, hesitation, scruple, ambiguity. (Certainty.)

DRAW-pull, haul, drag, attract, inhale, sketch, describe.

DREAD—n., fear, horror, terror, alarm, dismay, awe. (Boldness, assurance.)

DREADFUL—fearful, frightful, shocking, awful, horrible, horrid, terrific.

DRESS-n., clothing, attire, apparel, garments, costume, garb, livery.

DRIFT-purpose, meaning, scope, aim, tendency, direction.

DROLL—funny, laughable, comic, whimsical, queer, amusing. (Solemn.)

DROWN-inundate, swamp, submerge, overwhelm, engulf.

DRY—a., arid, parched, lifeless, dull, tedious, uninteresting, meagre. (Moist, interesting, succulent.)

DUE—owing to, attributable to, just, fair, proper, debt.

DULL—stupid, gloomy, sad, dismal, commonplace. (Bright.)

DUNCE—simpleton, fool, ninny, idiot. (Sage.)

DURABLE—lasting, permanent, abiding, continuing. (Ephemeral, perishable.)

DWELL-stay, stop, abide, sojourn, linger, tarry.

DWINDLE-pine, waste, diminish, decrease. (Grow.)

EAGER-hot, ardent, impassioned, forward, impatient. (Diffident.)

EARN-acquire, obtain, win, gain, achieve.

EARNEST—a., ardent, serious, grave, solemn, warm. (Trifling.)

EARNEST-n., pledge, pawn.

EASE-n., comfort, rest. (Worry.)

EASE—v., calm, alleviate, allay, mitigate, appease, assuage, pacify, disburden, rid. (Annoy, worry.)

EASY—light, comfortable, unconstrained. (Difficult, hard.)

ECCENTRIC—irregular, anomalous, singular, odd, abnormal, wayward, particular, strange. (Regular, ordinary.)

ECONOMICAL—sparing, saving, provident, thrifty, frugal, careful, niggardly. (Wasteful.)

EDGE-border, brink, rim, brim, margin, verge.

EFFACE—blot out, expunge, obliterate, wipe out, cancel, erase.

EFFECT-n., consequence, result, issue, event, execution, operation.

EFFECT—v., accomplish, fulfill, realize, achieve, execute, operate, complete.

EFFECTIVE—efficient, operative, serviceable. (Vain, ineffectually.)

EFFICACY—efficiency, energy, agency, instrumentality.

EFFICIENT-effectual, effective, competent, capable, able, fitted.

ELIMINATE—drive out, expel, thrust out, eject, cast out, oust, dislodge, banish, proscribe.

ELOQUENCE-oratory, rhetoric, declamation.

ELUCIDATE-make plain, explain, clear up, illustrate.

ELUDE-evade, escape, avoid, shun.

EMBARRASS—perplex, entangle, distress, trouble. (Assist.)

EMBELLISH—adorn, decorate, bedeck, beautify, deck. (Disfigure.)

EMBOLDEN—inspirit, animate, encourage, cheer, urge, impel, stimulate. (Discourage.)

EMINENT—distinguished, signal, conspicuous, noted, prominent, elevated, renowned, famous, glorious, illustrious. (Obscure, unknown.)

EMIT-give out, throw out, exhale, discharge, vent.

EMOTION—perturbation, agitation, trepidation, tremor, mental conflict.

EMPLOY-occupy, busy, take up with, engross.

EMPLOYMENT—business, avocation, engagement, office, function, trade, profession, occupation, calling, vocation.

ENCOMPASS-r., encircle, surround, gird, beset.

ENCOUNTER-attack, conflict, combat, assault, onset, engagement, battle, action.

ENCOURAGE—countenance, sanction, support, foster, cherisn, inspirit, embolden, animate, cheer, incite, urge, impel, stimulate. (Deter.)

END-n., aim, object, purpose, result, conclusion, upshot, close, expiration, termination, extremity, sequel.

ENDEAVOR-attempt, try, essay, strive, aim.

ENDURANCE—continuation, duration, fortitude, patience, resignation.

ENDURE—v., continue, support, bear, sustain, suffer, brook, undergo. (Perish.)

ENEMY—foe, antagonist, adversary, opponent. (Friend.)

ENERGETIC—industrious, effectual, efficacious, powerful, binding, stringent, forcible, nervous. (Lazy.)

ENGAGE—employ, busy, occupy, attract, invite, allure, entertain, engross, take up, enlist.

ENGROSS-absorb, busy, occupy, engage, monopolize.

ENGULF—swallow up, absorb, imbibe, drown, submerge, bury, entomb, overwhelm.

ENJOIN-order, ordain, appoint, prescribe.

ENJOYMENT—pleasure, gratification. (Grief, sorrow, sadness.)

ENLARGE—increase, extend, augment, broaden, swell. (Diminish.)

ENLIGHTEN—illumine, illuminate, instruct, inform. (Befog, becloud.)

ENLIVEN—cheer, vivify, stir up, animate, inspire, exhilarate. (Sadden, quiet.)

ENMITY—animosity, hostility, ill-will, maliciousness. (Friendship.)

ENORMOUS—gigantic, colossal, huge, vast, immense, prodigious. (Insignificant.)

ENOUGH—sufficient, plenty, abundance. (Want.)

ENRAGED-infuriated, raging, wrathful. (Pacified.)

ENRAPTURE—enchant, fascinate, charm, captivate, bewitch. (Repel.)

ENROLL—enlist, list, register, record.

ENTERPRISE—undertaking, endeavor, venture, energy.

ENTHUSIASM—earnest, devotion, zeal, ardor. (Ennui, lukewarmness.)

ENTHUSIAST—fanatic, visionary.

EQUAL—equable, even, like, alike, uniform. (Unequal.)

ERADICATE—root out, extirpate, exterminate.

ERRONEOUS—incorrect, inaccurate, inexact. (Exact.)

ERROR-blunder, mistake. (Truth.)

ESPECIALLY—chiefly, particularly, principally. (Generally.)

ESSAY—dissertation, tract, treatise.

ESTABLISH—build up, confirm. (Overthrow.)

ESTEEM—regard, respect. (Contempt.)

ESTIMATE—appraise, appreciate, esteem, compute, rate.

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ESTRANGEMENT—abstraction, alienation.
ETERNAL—endless, everlasting. (Finite.)
EVADE—equivocate, prevaricate.
EVEN-level, plain, smooth. (Uneven.)
EVENT-accident, adventure, incident, occurrence.
EVIL-ill, harm, mischief, misfortune. (Good.)
EXACT—nice, particular, punctual. (Inexact.)
EXALT—ennoble, dignify, raise. (Humble.)
EXAMINATION—investigation, inquiry, research, search, scrutiny.
EXCEED—excel, outdo, surpass, transcend. (Fall short.)
EXCEPTIONAL—uncommon, rare, extraordinary. (Common.)
EXCITE—awaken, provoke, rouse, stir up. (Lull.)
EXCURSION—jaunt, ramble, tour, trip.
EXECUTE-fulfill, perform.
EXEMPT-free, cleared. (Subject.)
EXERCISE-practice.
EXHAUSTIVE—thorough, complete. (Cursory.)
EXIGENCY-emergency.
EXPERIMENT—proof, trial, test.
EXPLAIN-expound, interpret, illustrate, elucidate.
EXPRESS-declare, signify, utter, tell.
EXTEND-reach, stretch. (Abridge.)
EXTRAVAGANT—lavish, profuse, prodigal. (Parsimonious.)
FABLE-apologue, novel, romance, tale.
FACE-visage, countenance.
FACETIOUS-pleasant, jocular, jocose. (Serious.)
FACTOR—agent.
FALL—to fall short, be deficient. (Accomplish.)
FAINT—languid. (Forcible.)
FAIR-clear. (Stormy.)
FAIR—equitable, honest, reasonable. (Unfair.)
FAITH—creed. (Unbelief, infidelity.)
FAITHFUL—true, loyal, constant. (Faithless.)
FAITHLESS-perfidious, treacherous. (Faithful.)
FALL—drop, droop, sink, tumble. (Rise.)
FAME-renown, reputation.
FAMOUS—celebrated, renowned, illustrious. (Obscure.)
FANCIFUL—capricious, fantastical, whimsical.
FANCY—imagination.
FAST-rapid, quick, flect, expeditious. (Slow.)
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FATIGUE—weariness, lassitude. (Vigor.)
FEAR-timidity, timorousness. (Bravery.)
FEELING-sensation, sense.
FEELING—sensibility, susceptibility. (Insensibility.)
FEROCIOUS—fierce, savage, wild, barbarous. (Mild.)
FERTILE—fruitful, prolific, plenteous, productive. (Sterile.)
FICTION—falsehood, fabrication. (Fact.)
FIGURE-allegory, emblem, metaphor, symbol, type.
FIND—find out, descry, discover, espy. (Lose, overlook.)
FINE—a., delicate, nice. (Coarse.)
FINE—forfeit, forfeiture, mulct, penalty.
FIRE—glow, heat, warmth.
FIRM-constant, solid, steadfast, fixed, stable. (Weak.)
FIRST-foremost, earliest. (Last.)
FIT-accommodate, adapt, adjust, suit.
FIX-determine, establish, settle, limit.
FLAME-blaze, flare, flash, glare.
FLAT—level, even.
FLEXIBLE—pliant, pliable, ductile, supple. (Inflexible.)
FLOURISH-prosper, thrive. (Decay.)
FLUCTUATING—wavering, hesitating, oscillating, vacillating, change.
    (Firm, steadfast, decided.)
FLUENT-flowing, glib, voluble, unembarrassed, ready. (Hesitating.)
FOLKS—persons, people, individuals.
FOLLOW-succeed, ensue, imitate, copy, pursue.
FOLLOWER-partisan, disciple, adherent, retainer, pursuer, successor.
FOLLY—silliness, foolishness, imbecility, weakness. (Wisdom.)
FOND-enamored, attached, affectionate. (Distant.)
FONDNESS-affection, attachment, kindness, love. (Aversion.)
FOOLHARDY-venturesome, incautious, hasty, adventurous, rash.
    (Cautious.)
FOOLISH-simple, silly, irrational, absurd, preposterous, ridiculous,
    nonsensical. (Wise, discreet.)
FOP—dandy, dude, beau, coxcomb, puppy, jackanapes. (Gentleman.)
FORBEAR-abstain, refrain, withhold.
FORCE-n., strength, vigor, dint, might, energy, power, violence, army,
    host.
FORCE—v., compel. (Persuade.)
FORECAST-forethought, foresight, premeditation, prognostication.
FOREGO-quit, relinquish, let go, waiye.
FOREGOING-antecedent, anterior, preceding, previous, prior, former.
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FORERUNNER—herald, harbinger, precursor, omen.

FORESIGHT-forethought, forecast, premeditation.

FORGE-coin, invent, frame, feign, fabricate, counterfeit.

FORGIVE-pardon, remit, absolve, acquit, excuse, except.

FORLORN-forsaken, abandoned, deserted, desolate, lone, lonesome.

FORM—n., ceremony, solemnity, observance, rite, figure, shape, conformation, fashion, appearance, representation, semblance.

FORM—v., make, create, produce, constitute, arrange, fashion, mould, shape.

FORMAL—ceremonious, precise, exact, stiff, methodical, affected. (Informal, natural.)

FORMER—antecedent, anterior, previous, prior, preceding, foregoing. FORSAKEN—abandoned, forlorn, deserted, desolate, lone, lonesome.

FORTHWITH—immediately, directly, instantly, instantaneously. (Anon.)

FORTITUDE—endurance, resolution, fearlessness, dauntlessness. (Weakness.)

FORTUNATE—lucky, happy, auspicious, prosperous, successful. (Unfortunate.)

FORTUNE—chance, fate, luck, doom, destiny, property, possession, riches.

FOSTER—cherish, nurse, tend, harbor, nurture. (Neglect.)

FOUL—impure, nasty, filthy, dirty, unclean, defiled. (Pure, clean.)

FRACTIOUS—cross, captious, petulant, touchy, testy, peevish, fretful, splenetic. (Tractable.)

FRAGILE-brittle, frail, delicate, feeble. (Strong.)

FRAGMENTS—pieces, scraps, chips, leavings, remains, remnants.

FRAILTY—weakness, failing, foible, imperfection, fault, blemish. (Strength.)

FRAME—v., construct, invent, coin, fabricate, forge, mold, feign, compose.

FRANCHISE—right, exemption, immunity, privilege, freedom, suffrage. FRANK—artless, candid, sincere, free, easy, familiar, open, ingenuous, plain. (Tricky, insincere.)

FRANTIC—distracted, mad, furious, raving, frenzied. (Quiet, subdued.) FRAUD—deceit, deception, duplicity, guile, cheat, imposition. (Honesty.)

FREAK—fancy, humor, vagary, whim, caprice, crotchet. (Purpose, resolution.)

FREE-a., liberal, generous, bountiful, bounteous, munificent, frank,

candid, familiar, open, independent, unconfined, unreserved, unrestricted, clear, loose, easy. (Slavish, stingy, artful, costly.)

FREE—v., release, deliver, rescue, liberate, enfranchise, affranchise, emancipate, exempt. (Enslave, bind.)

FREEDOM—liberty, independence, unrestraint, familiarity, license, exemption, privilege. (Slavery.)

FREQUENT-often, common, usual, general. (Rare.)

FRET-gall, chafe, agitate, irritate, vex.

FRIENDLY—amicable, social, sociable. (Distant, reserved, cool.)

FRIGHTFUL—fearful, dreadful, dire, direful, terrific, awful, horrible, horrid.

FRIVOLOUS—trifling, trivial, petty. (Serious, earnest.)

FRUGAL—provident, economical, saving. (Wasteful, extravagant.)

FRUITFUL—fertile, prolific, productive, abundant, plentiful, plenteous. (Barren, sterile.)

FRUITLESS—vain, useless, idle, abortive, bootless, unavailing, without avail.

FRUSTRATE-defeat, foil, balk, disappoint.

FULFILL—accomplish, effect, complete.

FULLY-completely, abundantly, perfectly.

FULSOME—coarse, gross, sickening, offensive, rank. (Moderate.)

FURIOUS—violent, boisterous, vehement, dashing, sweeping, rolling, impetuous, frantic, distracted, stormy, angry, raging, fierce. (Calm.) FUTILE—trifling, trivial, frivolous, useless. (Effective.)

GAIN—n., profit, emolument, advantage, benefit, winnings, earnings. (Loss.)

GAIN—v., get, acquire, obtain, attain, procure, earn, win, achieve, reap, realize, reach. (Lose.)

GALLANT—brave, courageous, gay, showy, intrepid, fearless, heroic.

GALLING-chafing, irritating, vexing. (Soothing.)

GAME—play, pastime, diversion, sport, amusement.

GANG-band, horde, company, troop, crew.

GAP-breach, charm, hollow, cavity, cleft, crevice, rift, chink.

GARNISH-embellish, adorn, beautify, deck, decorate.

GATHER-pick, cull, assemble, muster, infer, collect. (Scatter.)

GAUDY—showy, flashy, tawdry, gay, glittering, bespangled. (Sombre.)

GAUNT—emaciated, scraggy, skinny, meagre, lank, attenuated, spare, lean, thin. (Well-fed.)

GAY-cheerful, merry, lively, jolly, sprightly, blithe. (Solemn.)

GENERATE—form, make, beget, produce.

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GENERATION-formation, race, breed, stock, kind, age, era.
GENEROUS—beneficent, noble, honorable, bountiful, liberal, free.
    (Niggardly.)
GENIAL—cordial, hearty, festive, joyous. (Distant, cold.)
GENIUS-intellect, invention, talent, taste, nature, character, adept.
GENTEEL—refined, polished, fashionable, polite, well-bred. (Boorish.)
GENTLE—placid, mild, bland, meek, tame, docile. (Rough, uncouth.)
GENUINE—real, true, unaffected, sincere. (False.)
GESTURE-attitude, action, posture.
GET—obtain, earn, gain, attain, procure, achieve.
GHASTLY-pallid, wan, hideous, grim, shocking.
GHOST—spectre, sprite, apparition, shade, phantom.
GIBE-scoff, sneer, flout, jeer, mock, taunt, deride.
GIDDY—unsteady, flighty, thoughtless. (Steady.)
GIFT—donation, benefaction, grant, alms, gratuity, boon, present, fac-
    ulty, talent. (Purchase.)
GIGANTIC-colossal, huge, enormous, vast, prodigious, immense. (Di-
    minutive.)
GIVE—grant, bestow, confer, yield, impart.
GLAD—pleased, cheerful, joyful, gladsome, gratified, cheering. (Sad.)
GLEAM-glimmer, glance, glitter, shine, flash.
GLEE—gayety, merriment, mirth, jovialty. (Sorrow.)
GLIDE—slide, run.
GLIMMER—v., gleam, flicker, glitter.
GLIMPSE—glance, look, glint.
GLITTER-gleam, shine, glisten, glister, radiate.
GLOOM—cloud, darkness, dimness, dullness, sadness. (Light, bright)
    ness, joy.)
GLOOMY—lowering, lurid, dim, dusky, sad, glum. (Bright, clear.)
GLORIFY-magnify, celebrate, adore, exalt.
GLORIOUS-famous, renowned, distinguished, noble, exalted. (In-
    famous.)
GLORY-honor, fame, renown, splendor, grandeur. (Infamy.)
GLUT-gorge, stuff, cram, cloy, satiate, block up.
GO-depart, proceed, move, budge, stir.
GOD-creator, lord, almighty, jehovah, omnipotence, providence.
GODLY-righteous, devout, holy, pious, religious.
GOOD—benefit, weal, advantage, profit, boon. (Evil.)
GOOD—a., virtuous, righteous, upright, just, true. (Wicked, bad.)
GORGE—glut, fill, cram, stuff, satiate.
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GORGEOUS—superb, grand, magnificent, splendid. (Plain, simple.)

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GOVERN-rule, direct, manage, command.
GOVERNMENT-rule, state, control, sway.
GRACEFUL—becoming, comely, elegant, beautiful. (Awkward.)
GRACIOUS-merciful, kindly, beneficent.
GRADUAL—slow, progressive. (Sudden.)
GRAND—majestic, stately, dignified, lofty, elevated, exalted, splendid.
   gorgeous, superb, magnificent, sublime, pompous. (Shabby.)
GRANT—bestow, impart, give, yield, code, confer, invest.
GRANT-gift, boon, donation.
GRAPHIC—forcible, telling, picturesque, vivid, pictorial.
GRASP-catch, seize, gripe, clasp, grapple.
GRATEFUL—agreeable, pleasing, welcome, thankful. (Harsh.)
GRATIFICATION-enjoyment, pleasure, delight, reward. (Disappoint-
   ment.)
GRAVE—a., serious, sedate, solemn, sober, pressing, heavy. (Giddy.)
GRAVE-n., tomb, sepulchre, vault.
GREAT—big, huge, large, vast, grand, noble, august. (Small.)
GREEDINESS—avidity, eagerness, voracity. (Generosity.)
GRIEF-affliction, sorrow, trial, woe, tribulation. (Joy.)
GRIEVE-mourn, lament, sorrow, pain, hurt, wound, bewail. (Rejoice.)
GRIEVOUS-painful, afflicting, heavy, baleful, unhappy.
GRIND—crush, oppress, grate, harass, afflict.
GRISLY—terrible, hideous, grim, ghastly, dreadful. (Pleasing.)
GROSS-coarse, outrageous, unseemly, shameful, indelicate. (Deli-
   cate.)
GROUP-assembly, cluster, collection, clump, order, class.
GROVEL-crawl, cringe, fawn, sneak.
GROW-increase, vegetate, expand, advance. (Decay, diminution.)
GROWL-grumble, snarl, murmur, complain.
GRUDGE—malice, rancor, spite, pique, hatred, aversion.
GRUFF—rough, rugged, blunt, rude, harsh, surly, bearish. (Pleasant.)
GUILE—deceit, fraud. (Candor.)
GUILTLESS-harmless, innocent.
GUILTY-culpable, sinful, criminal.
HABIT—custom, practice.
HAIL-accost, address, greet, salute, welcome.
HAPPINESS—beatitude, blessedness, bliss, felicity. (Unhappiness.)
HARBOR-haven, port.
HARD—firm, solid. (Soft.)
HARD-arduous, difficult. (Easy.)
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HARM-injury, hurt, wrong, infliction. (Benefit.)
HARMLESS—safe, innocuous, innocent. (Hurtful.)
HARSH-rough, rigorous, severe, gruff, morose. (Gentle.)
HASTEN—accelerate, despatch, expedite, speed. (Delay.)
HASTY—hurried, ill-advised. (Deliberate.)
HATEFUL—odious, detestable. (Lovable.)
HATRED-enmity, ill-will, rancor. (Friendship.)
HAUGHTINESS—arrogance, pride. (Modesty.)
HAUGHTY-arrogant, disdainful, supercilious, proud.
HAZARD-risk, venture.
HEALTHY-salubrious, salutary, wholesome. (Unhealthy.)
HEAP—accumulate, amass, pile.
HEARTY—a., cordial, sincere, warm. (Insincere.)
HEAVY—burdensome, ponderous, weighty. (Light.)
HEED-care, attention.
HEIGHTEN-enhance, exalt, elevate, raise.
HEINOUS-atrocious, flagitious, flagrant. (Venial.)
HELP-aid, assist, relieve, succor. (Hinder.)
HERETIC-sectary, sectarian, schismatic, dissenter, non-conformist,
HESITATE-falter, stammer.
HIDEOUS—grim, ghastly, grisly. (Beautiful.)
HIGH-lofty, tall, elevated. (Deep.)
HINDER—impede, obstruct, prevent. (Help.)
HINT-allude, refer, suggest, intimate, insinuate.
HOLD-detain, keep, retain.
HOLINESS—sanctity, piety, sacredness.
HOLY—devout, pious, religious.
HOMELY—plain, ugly, coarse. (Beautiful.)
HONESTY-integrity, probity, uprightness. (Dishonesty.)
HONOR-v., respect, reverence, esteem. (Dishonor.)
HOPE-confidence, expectation, trust.
HOPELESS--desperate.
HOT-ardent, burning, flery. (Cold.)
HOWEVER-nevertheless, notwithstanding, yet.
HUMBLE-modest, submissive, plain, unostentatious, simple. (Haughty.)
HUMBLE-degrade, humiliate, mortify, abase. (Exalt.)
HUMOR-mood, temper.
HUNT-seek, chase.
HURTFUL-noxious, pernicious. (Beneficial.)
HUSBANDRY—cultivation, tillage.
HYPOCRITE—dissembler, imposter, canter.
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HYPOTHESIS—theory, supposition.

IDEA—thought, imagination.

IDEAL-imaginary, fancied. (Actual.)

IDLE-indolent, lazy. (Industrious.)

IGNOMINIOUS—shameful, scandalous, infamous. (Honorable.)

IGNOMINY-shame, disgrace, obloquy, infamy, reproach.

IGNORANT—unlearned, illiterate, uninformed, uneducated. (Knowing.)

ILL-n., evil, wickedness, misfortune, mischief, harm. (Good.)

ILL—a., sick, indisposed, unwell, diseased. (Well.)

ILL-WILL-enmity, hatred, antipathy. (Good-will.)

ILLEGAL—unlawful, illicit, contraband, illegitimate. (Legal.)

ILLIMITABLE-boundless, immeasurable, unlimited, infinite.

ILLITERATE—unlettered, unlearned, untaught, uninstructed. (Learned, educated.)

ILLUSION-fallacy, deception, phantasm.

ILLUSORY-imaginary, chimerical, visionary. (Real.)

ILLUSTRATE-explain, elucidate, clear.

ILLUSTRIOUS—celebrated, noble, eminent, famous, renowned. (Obscure.)

IMAGE—likeness, picture, representation, effigy.

IMAGINARY—ideal, fanciful, illusory. (Real.)

IMAGINE-conceive, fancy, apprehend, think, presume.

IMBECILITY-silliness, senility, dotage.

IMITATE-copy, mimic, mock, counterfeit.

IMMACULATE—unspotted, spotless, unsullied, stainless. (Soiled.)

IMMEDIATE-pressing, instant, next, proximate.

IMMEDIATELY—instantly, forthwith, directly, presently.

IMMENSE—vast, enormous, huge, prodigious, monstrous.

IMMUNITY-privilege, prerogative, exception.

IMPAIR-injure, diminish, decrease.

IMPART-reveal, divulge, disclose, discover, bestow, afford.

IMPARTIAL—just, equitable, unbiased. (Partial.)

IMPASSIONED—glowing, burning, fiery, vehement, intense.

IMPEACH-accuse, arraign, censure.

IMPEDE—hinder, retard, obstruct, prevent. (Help.)

IMPEDIMENT, obstruction, hindrance, obstacle, barrier. (Aid.)

IMPEL—animate, induce, incite, instigate, embolden. (Retard.)

IMPENDING—imminent, threatening.

IMPERATIVE—commanding, authoritative, despotic.

IMPERFECTION—fault, blemish, defect, vice.

IMPERIL—endanger, hazard, jeopardize.

IMPERIOUS—commanding, dictatorial, authoritative, imperative, lordly, overbearing, domineering.

IMPERTINENT—intrusive, meddling, officious, rude, saucy, impudent, insolent.

IMPETUOUS—violent, boisterous, furious, vehement. (Calm.)

IMPIOUS—profane, irreligious, godless. (Reverent.)

IMPLICATE-involve, entangle, embarrass, compromise.

IMPLY—involve, comprise, infold, import, denote, signify.

IMPORTANCE—signification, significance, avail, consequence, weight, gravity, moment.

IMPOSING—impressive, striking, majestic, august, noble, grand. (Insignificant.)

IMPOTENCE—weakness, incapacity, infirmity, frailty, feebleness. (Power.)

IMPOTENT—weak, feeble, helpless, enfeebled, nerveless, infirm. (Strong.)

IMPRESSIVE-stirring, forcible, exciting, affecting, moving.

IMPRISON-incarcerate, shut up, immure, confine. (Liberate.)

IMPRISONMENT—captivity, durance.

IMPROVE—amend, better, mend, reform, rectify, ameliorate, apply. (Deteriorate.)

IMPROVIDENT—careless, incautious, imprudent, prodigal, wasteful, reckless, rash. (Thrifty.)

IMPUDENCE—assurance, impertinence, confidence, insolence, rudeness.

IMPUDENT—saucy, brazen, bold, impertinent, forward, rude, insolent, immodest, shameless.

IMPULSE-incentive, incitement, motive, instigation.

IMPULSIVE-rash, hasty, forcible, violent, (Deliberate.)

IMPUTATION-blame, censure, reproach, charge, accusation.

INADVERTENCY-error, oversight, blunder, inattention, negligence.

INCENTIVE-motive, inducement, impulse.

INCITE-instigate, excite, provoke, stimulate, encourage, urge, impel.

INCLINATION—leaning, slope, disposition, tendency, bent, bias, affection, attachment, wish, liking, desire. (Aversion.)

INCLINE-v., slope, lean, slant, tend, bend, turn, bias, dispose.

INCLOSE-surround, fence in, cover, wrap.

INCLUDE—comprehend, comprise, contain, embrace, take in.

INCOMMODE—annoy, plague, molest, disturb, inconvenience, trouble. (Accommodate.) INCOMPETENT—incapable, unable, inadequate, insufficient. (Competent.)

INCREASE—v., extend, enlarge, augment, dilate, expand, amplify, raise, enhance, aggravate, magnify, grow. (Diminish.)

INCREASE—n., augmentation, accession, addition, enlargement, extension. (Decrease.)

INCUMBENT—obligatory.

INDEFINITE—vague, uncertain, unsettled, loose, lax. (Definite.)

INDICATE—point out, show, mark.

INDIFFERENCE—apathy, carelessness, listlessness, insensibility. (Application, assiduity.)

INDIGENCE—want, neediness, penury, poverty, destitution, privation. (Affluence.)

INDIGNATION-anger, wrath, ire, resentment.

INDIGNITY—insult, affront, outrage, obloquy, opprobrium, reproach, ignominy. (Honor.)

INDISCRIMINATE—promiscuous, chance, indistinct, confused. (Select, chosen.)

INDISPENSABLE—essential, necessary, requisite, expedient. (Unnecessary, supernumerary.)

INDISPUTABLE—undeniable, undoubted, incontestable, indubitable, unquestionable, sure, infallible.

INDORSE-ratify, confirm, superscribe.

INDULGE-foster, cherish, fondle. (Deny.)

INEFFECTUAL—vain, useless, unavailing, fruitless, abortive, inoperative. (Effective.)

INEQUALITY—disparity, disproportion, dissimilarity, unevenness. (Equality.)

INEVITABLE—unavoidable, not to be avoided, certain.

INFAMOUS—scandalous, shameful, ignominous, opprobrious, disgraceful. (Honorable.)

INFERENCE—deduction, corollary, conclusion, consequence.

INFERNAL-diabolical, flendish, devilish, hellish.

INFEST-annoy, plague, harass, disturb.

INFIRM—weak, feeble, enfeebled. (Robust.)

INFLAME—anger, irritate, enrage, chafe, incense, nettle, aggravate, imbitter, exasperate. (Allay, soothe.)

INFLUENCE-v., bias, sway, prejudice, prepossess.

INFLUENCE—n., credit, favor, reputation, character, weight, authority, sway, ascendency.

INFRINGE-invade, intrude, contravene, break, transgress, violate.

INGENUOUS--artless, candid, generous, open, frank, plain, sincere. (Crafty.)

INHUMAN—cruel, brutal, savage, barbarous, ruthless, merciless, fercious. (Humane.)

INIQUITY—justice, wrong, grievance.

INJURE—damage, hurt, deteriorate, wrong, aggrieve, harm, spoil, mar, sully. (Benefit.)

INJURIOUS—hurtful, baneful, pernicious, deleterious, noxious, prejudicial, wrongful, damaging. (Beneficial.)

INJUSTICE-wrong, iniquity, grievance. (Right.)

INNOCENT—guiltless, sinless, harmless, inoffensive, innoxious. (Guilty.)

INNOCUOUS—harmless, safe, innocent. (Hurtful.)

INORDINATE—intemperate, irregular, disorderly, excessive, immoderate. (Moderate.)

INQUIRY—investigation, examination, research, scrutiny, disquisition, question, query, interrogation.

INQUISITIVE—prying, peeping, curious, peering.

INSANE-mad, deranged, delirious, demented. (Sane.)

INSANITY—madness, mental, aberration, lunacy, delirium. (Sanity.)

INSINUATE—hint, intimate, suggest, infuse, introduce, ingratiate.

INSIPID—dull, flat, mawkish, tasteless, vapid, inanimate, lifeless. (Bright, sparkling.)

INSOLENT—rude, saucy, pert, impertinent, abusive, scurrilous, approbrious, insulting, offensive.

INSPIRE—animate, exhilarate, enliven, cheer, breathe, inhale.

INSTABILITY—mutability, fickleness, mutableness, wavering. (Stability, firmness.)

INSTIGATE—stir up, persuade, animate, incite, urge, stimulate, encourage.

INSTIL-implant, inculcate, infuse, insinuate.

INSTRUCT-inform, teach, educate, enlighten, initiate.

INSTRUMENTAL—conducive, assistant, helping, ministerial.

INSUFFICIENCY—inadequacy, incompetency, incapability, deficiency, lack.

INSULT-affront, outrage, indignity, blasphemy. (Honor.)

INSULTING, insolent, rude, saucy, impertinent, impudent, abusive.

INTEGRITY—uprightness, honesty, probity, entirety, entireness, completeness, rectitude, purity. (Dishonesty.)

INTELLECT—understanding, sense, mind, intelligence, ability, genius. (Body.)

ular.)

INTELLECTUAL—mental, ideal, metaphysical. (Brutal.) INTELLIGIBLE—clear, obvious, plain, distinct. (Abstruse.) INTEMPERATE—immoderate, excessive, drunken, inordinate. (Temperate.) INTENSE-ardent, earnest, glowing, fervent, burning, vehement. INTENT—design, purpose, intention, drift, view, aim, purport, mean-INTERCOURSE—commerce, connection, intimacy, acquaintance. INTERDICT—forbid, prohibit, inhibit, proscribe, debar. (Allow.) INTERFERE—meddle, intermeddle, interpose. INTERMINABLE—endless, interminate, infinite, unlimited, illimitable, boundless, limitless. (Brief, concise.) INTERPOSE—intercede, arbitrate, mediate, interfere, meddle. INTERPRET-explain, expound, elucidate, unfold, decipher. INTIMATE—hint, suggest, insinuate, express, signify, impart, tell. INTIMIDATE—dishearten, alarm, frighten, scare, appall, daunt, cow, browbeat. (Encourage.) INTOLERABLE—insufferable, unbearable, insupportable, unendurable. INTREPID-bold, brave, daring, fearless, dauntless, undaunted, courageous, valorous, valiant, heroic, gallant, chivalrous. (Cowardly, faint-hearted.) INTRIGUE—plot, cabal, conspiracy, combination, artifice. INTRINSIC—real, true, genuine, sterling, native, natural. (Extrinsic.) INVALIDATE—quash, cancel, overthrow, vacate, nullify, annul. INVASION—incursion, irruption, inroad, aggression, raid, fray. INVECTIVE—abuse, reproach, railing, censure, sarcasm, satire. INVENT—devise, contrive, frame, find out, discover, design. INVESTIGATION, examination, search, inquiry, research, scrutiny. INVETERATE—confirmed, chronic, malignant. (Inchoate.) INVIDIOUS—envious, hateful, odious, malignant. INVIGORATE—brace, harden, nerve, strengthen, fortify. (Enervate.) INVINCIBLE—unconquerable, impregnable, unsurmountable. INVISIBLE—unseen, imperceptible, impalpable, unperceivable. INVITE-ask, call, bid, request, allure, attract, solicit. INVOKE-invocate, appeal, refer, implore, beseech. INVOLVE—implicate, entangle, compromise, envelop. IRKSOME-wearisome, tiresome, tedious, annoying. (Pleasant.) IRONY-sarcasm, satire, ridicule, raillery. IRRATIONAL—foolish, silly, absurd. ridiculous. (Rational.)

IRREGULAR—eccentric, anomolous, inordinate, intemperate. (Reg-

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IRRELIGIOUS—profane, godless, impious, sacrilegious, desecrating.
IRREPROACHABLE—blameless, spotless, irreprovable.
IRRESISTIBLE—resistless, irrepressible.
IRRESOLUTE—wavering, undetermined, undecided, vacillating. (De-
   termined.)
IRRITABLE—exciteable, irascible, susceptible, sensitive. (Calm.)
IRRITATE-aggravate, worry, embitter, madden, exasperate.
ISSUE—v., emerge, rise, proceed, flow, spring, emanate.
ISSUE-n., end, effect, result, offspring, progeny.
JADE-harass, weary, tire, worry.
JANGLE-wrangle, conflict, disagree.
JARRING—conflicting, discordant, inconsonant, inconsistent.
JAUNT-ramble, excursion, trip.
JEALOUSY-suspicion, envy.
JEOPARD-hazard, peril, endanger.
JEST-joke, sport, divert, make, game of.
JOURNEY-travel, tour, passage.
JOY-gladness, mirth, delight. (Grief.)
JUDGE-justice, referee, arbitrator.
JOYFUL—glad, rejoicing, exultant. (Mournful.)
JUDGMENT-discernment, discrimination, understanding.
JUSTICE—equity, right. Justice is right as established by law; equity
   according to the circumstances of each particular case. (Injustice.)
JUSTNESS-accuracy, correctness, precision.
KEEP-preserve, save. (Abandon.)
KILL-assassinate, murder, slay.
KINDRED-affinity, consanguinity, relationship.
KNOWLEDGE—erudition, learning, science. (Ignorance.)
LABOR-toil, work, effort, drudgery. (Idleness.)
LACK-need, deficiency, scarcity, insufficiency. (Plenty.)
LAMENT-mourn, grieve, weep. (Rejoice.)
LANGUAGE-dialect, idiom, speech, tongue.
LASCIVIOUS-loose, unchaste, lustful, lewd, lecherous. (Chaste.)
LAST—final, latest, ultimate. (First.)
LAUDABLE—commendable, praiseworthy. (Blamable.)
LAUGHABLE—comical, droll, ludicrous. (Serious.)
LAWFUL—legal, legitimate, licit. (Illegal.)
LEAD-conduct, guide. (Follow.)
LEAN-meagre. (Fat.)
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LEARNED—erudite, scholary. (Ignorant.)
LEAVE-v., quit, relinquish.
LEAVE-n., liberty, permission, license. (Prohibition.)
LIFE—existence, animation, spirit, vivacity. (Death.)
LIFELESS-dead, inanimate.
LIFT-erect, elevate, exalt, raise. (Lower.)
LIGHT—clear, bright. (Dark.)
LIGHTNESS-flightiness, giddiness, levity, volatility. (Seriousness.)
LIKENESS—resemblance, similarity. (Unlikeness.)
LINGER—lag, loiter, tarry, saunter. (Hasten.)
LITTLE—diminutive, small. (Great.)
LIVELIHOOD-living, maintenance, subsistence, support.
LIVELY-jocund, merry, sportive, sprightly, vivacious. (Slow, languid,
   sluggish.)
LONG—extended, extensive. (Short.)
LOOK-appear, seem.
LOSE-miss, forfeit. (Gain.)
LOSS-detriment, damage, deprivation. (Gain.)
LOUD-clamorous, high-sounding, noisy. (Low, quiet.)
LOVE—affection. (Hatred.)
LOW-abject, mean. (Noble.)
LUNACY—derangement, insanity, mania, madness. (Sanity.)
LUSTRE-brightness, brilliancy, splendor.
LUXURIANT—exuberant. (Sparse.)
MACHINATION—plot, intrigue, cabal, conspiracy. (Artlessness.)
MAD-crazy, delirious, insane, rabid, violent, frantic. (Sane, rational,
    quiet.)
MADNESS—insanity, fury, rage, frenzy.
MAGISTERIAL—august, dignified, majestic, pompous, stately.
MAKE-form, create, produce. (Destroy.)
MALEDICTION—anathema, curse, imprecation, execration.
MALEVOLENT—malicious, virulent, malignant. (Benevolent.)
MALICE-spite, rancor, ill-feeling, grudge, animosity, ill-will.
    nignity.)
MALICIOUS—see malevolent.
MANACLE—v., shackle, fetter, chain. (Free.)
MANAGE—contrive, concert, direct.
MANAGEMENT-direction, superintendence, care, economy.
MANGLE—care, lacerate, mutilate, cripple, maim.
MANIA-madness, insanity, lunacy.
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MANIFEST—v., reveal, prove, evince, exhibit, display, show.

MANIFEST—a., clear, plain, evident, open, apparent, visible. (Hidden, occult.)

MANIFOLD—several, sundry, various, divers, numerous.

MANLY-masculine, vigorous, courageous, brave, heroic. (Effeminate.)

MANNER—habit, custom, way, air, look, appearance.

MANNERS—morals, habits, behavior, carriage.

MAR—Spoil, ruin, disfigure. (Improve.)

MARCH-tramp, tread, walk, step, space.

MARGIN-edge, rim, border, brink, verge.

MARK—n., sign, note, symptom, token, indication, trace, vestige, track, badge, brand.

MARK-v., impress, print, stamp, engrave, note, designate.

MARRIAGE-wedding, nuptials, matrimony, wedlock.

MARTIAL-military, warlike, soldier-like.

MARVEL-wonder, miracle, prodigy.

MARVELOUS-wondrous, wonderful, amazing, miraculous.

MASSIVE—bulky, heavy, weighty, ponderous, solid, substantial. (Flimsy.)

MASTERY-dominion, rule, sway, ascendancy, supremacy.

MATCHLESS—unrivaled, unequaled, unparalleled, peerless, incomparable, inimitable, surpassing. (Common, ordinary.)

MATERIAL—a., corporeal, bodily, physical, temporal, momentous, important. (Spiritual, immaterial.)

MAXIM-adage, apophthegm, proverb, saying, by-word, saw.

MEAGER—poor, lank, emaciated, barren, dry, uninteresting. (Rich.)

MEAN—a., stingy, niggardly, low, abject, vile, ignoble, degraded, contemptible, vulgar, despicable. (Generous.)

MEAN—v., design, purpose, intent, contemplate, signify, denote, indicate.

MEANING-signification, import, acceptation, sense, purport.

MEDIUM-organ, channel, instrument, means.

MEDLEY-mixture, variety, diversity, miscellany.

MEEK—unassuming, mild, gentle. (Proud.)

MELANCHOLY—low-spirited, dispirited, sad. (Jolly, buoyant.)

MELLOW—ripe, mature, soft. (Immature.)

MELODIOUS—tuneful, musical, silver, dulcet, sweet. (Discordant.)

MEMORABLE—signal, distinguished, marked.

MEMORIAL-monument, memento, commemoration.

MEMORY-remembrance, recollection.

MENACE-n., threat.

MEND—repair, amend, correct, better, ameliorate, improve, rectify.

MENTION—tell, name, communicate, impart, divulge, reveal, disclose, inform, acquaint.

MERCIFUL—compassionate, lenient, clement, tender, gracious, kind. (Cruel.)

MERCILESS—hard-hearted, cruel, unmerciful, pitless, remorseless, unrelenting. (Kind.)

MERRIMENT—mirth, joy, joviality, jollity, hilarity. (Sorrow.)

MERRY—cheerful, mirthful, joyous, gay, lively, sprightly, hilarious, blithe, blithesome, jovial, sportive, jolly. (Sad.)

METAPHORICAL—figurative, allegorical, symbolical.

METHOD—way, manner, mode, process, order, rule, regularity, system.

MIEN-air, look, manner, aspect, appearance.

MIGRATORY—roving, strolling, wandering, vagrant. (Settled, sedate, permanent.)

MIMIC-imitate, ape, mock.

MINDFUL—observant, attentive, heedful, thoughtful. (Heedless.)

MISCELLANEOUS—promiscuous, indiscriminate, mixed.

MISCHIEF—injury, harm, damage, hurt, evil, ill. (Benefit.)

MISCREANT—catiff, villian, ruffian.

MISERABLE—unhappy, wretched, distressed, afflicted. (Happy.)

MISERLY-stingy, niggardly, avaricious, griping.

MISERY—wretchedness, woe, destitution, penury, privation, beggary. (Happiness.)

MISFORTUNE—calamity, disaster, mishap, catastrophe. (Good luck.) MISS—omit, lose, fail, miscarry.

MITIGATE—alleviate, relieve, abate, diminish. (Aggravate.)

MODERATE—temperate, abstemious, sober, abstinent. (Immoderate.)

MODEST—chaste, virtuous, bashful, reserved. (Immodest.)

MOIST-wet, damp. (Dry.)

MONOTONOUS—unvaried, dull, tiresome, undiversified. (Varied.)

MONSTROUS-shocking, dreadful, horrible, huge, immense.

MONUMENT-memorial, record, remembrance, cenotaph.

MOOD—humor, disposition, vein, temper.

MORBID-sick, ailing, sickly, diseased, corrupted. (Normal, sound.)

MOROSE—gloomy, sullen, surly, fretful, crabbed, crusty. (Joyous.)

MORTAL—deadly, fatal, human.

MOTION—proposition, proposal, movement.

MOTIONLESS-still, stationary, torpid, stagnant. (Active, moving.)

MOUNT—arise, rise, ascend, soar, tower, climb, scale.

MOURNFUL—sad, sorrowful, lugubrious. grievous, doleful, heavy. (Happy.)

MOVE-actuate, induce, persuade, stir, agitate, propel.

MULTITUDE—crowd, throng, host, mob, swarm.

MURDER-v., kill assassinate, slay, massacre, despatch.

MUSE-v., meditate, contemplate, think, reflect, cogitate, ponder.

MUSIC-harmony, melody, symphony.

MUSICAL-tuneful, melodious, harmonious, dulcet, sweet.

MUSTY-stale, sour, fetid. (Fresh, sweet.)

MUTE-dumb, silent, speechless.

MUTILATE-maim, cripple, disable, disfigure.

MUTINOUS—insurgent, seditious, tumultuous, turbulent, riotous. (Obedient, orderly.)

MUTUAL—reciprocal, interchanged, corelative. (Sole, solitary.)

MYSTERIOUS—dark, obscure, hidden, secret, dim, mystic, enigmatical, unaccountable. (Open, elear.)

MYSTIFY—confuse, perplex, puzzle. (Clear, explain.)

NAKED—nude, bare, uncovered, unclothed, rough, rude, simple. (Covered, clad.)

NAME-v., denominate, entitle, style, designate, term, call, christen.

NAME—n., appellation, designation, denomination, title, cognomen, reputation, character, fame, credit, repute.

NARRATE—tell, relate, detail, recount, describe, enumerate, rehearse, recite.

NASTY-filthy, foul, dirty, unclean, impure, indecent, gross, vile.

NATION—people, community, realm, state.

NATIVE-indigenous, inborn, vernacular.

NATURAL-original, regulate, normal, bastard. (Unnatural, forced.)

NEAR—nigh, neighboring, close, adjacent, contiguous, intimate. (Distant.)

NECESSARY—needful, expedient, essential, requisite, indispensable. (Useless.)

NECESSITATE-v., compel, force, oblige.

NECESSITY-need, occasion, exigency, emergency, urgency, requisite.

NEED-n., necessity, distress, poverty, indigence, want, penury.

NEED-v., require, want, lack.

NEGLECT-v., disregard, slight, omit, overlook.

NEGLECT-n., omission, failure, default, negligence, remissness, carelessness, slight.

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NEIGHBORHOOD—environs, vicinity, nearness, adjacency, proximity.
NERVOUS-timid, timorous, shaky.
NEW-fresh, recent, novel. (Old.)
NEWS-tidings, intelligence, information.
NICE-exact, accurate, good, particular, precise, fine, delicate. (Care-
   less, coarse, unpleasant.)
NIMBLE-active, brisk, lively, alert, quick, agile, prompt. (Awkward.)
NOBILITY-aristocracy, greatness, grandeur, peerage.
NOBLE—exalted, elevated, illustrious, great, grand, lofty. (Low.)
NOISE-cry, outcry, clamor, uproar, tumult. (Silence.)
NONSENSICAL—irrational, absurd, silly, foolish. (Sensible.)
NOTABLE-plain, evident, remarkable, signal, striking, rare. (Ob-
   scure.)
NOTE-n., token, symbol, mark, sign, indication, remark, comment.
NOTED—distinguished, remarkable, eminent, renowned. (Obscure.)
NOTICE—n., advice, notification, intelligence, information.
NOTICE-v., mark, note, observe, attend to, regard, heed.
NOTIFY-v., publish, acquaint, apprise, inform, declare.
NOTION-conception, idea, belief, opinion, sentiment.
NOTORIOUS—conspicuous, open, obvious, ill-famed. (Unknown.)
NOURISH—nuture, cherish, foster, supply. (Starve, famish.)
NOURISHMENT—food, diet, sustenance, nutrition.
NOVEL-modern, new, fresh, recent, unused, strange, rare. (Old.)
NOXIOUS—hurtful, deadly, poisonous, deleterious. baneful. (Bene
   ficial.)
NULLIFY—annul, vacate, invalidate, quash, cancel, repeal. (Affirm.)
NUTRITION—food, diet, nutriment, nourishment.
OBDURATE—hard, callous, hardened, unfeeling, insensible. (Yielding.
   tractable.)
OBEDIENT—compliant, submissive, dutiful, respectful. (Obstinate.)
OBESE—corpulent, fat, adipose, fleshy. (Attenuated.)
OBEY-v., conform, comply, submit. (Rebel, disobey.)
OBJECT-n., aim, end, purpose, design, mark, butt.
OBJECT-v., oppose, except to, contravent, impeach, deprecate. (As
    sent.)
OBNOXIOUS—offensive. (Agreeable.)
OBSCURE—undistinguished, unknown. (Distinguished.)
OBSTINATE—contumacious, headstrong, stubborn, obdurate. (Yield
OCCASION—opportunity.
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OFFENSE-affront, misdeed, misdemeanor, transgression, trespass.
 OFFENSIVE—insolent, abusive, obnoxious. (Inoffensive.)
 OFFICE-charge, function, place.
 OFFSPRING-issue, progeny.
 OLD-aged, superannuated, ancient, antique, antiquated, obsolete.
     (Young, new.)
· OMEN—presage, prognostic.
 OPAQUE—dark. (Bright, transparent.)
 OPEN-candid, unreserved, clear, fair. (Hidden, dark.)
  OPINION-notion, view, judgment, belief, sentiment.
  OPINIONATED—conceited. (Modest.)
  OPPOSE-resist, withstand, thwart. (Give way.)
  OPTION-choice.
  ORDER-method, rule, system, regularity. (Disorder.)
  ORIGIN—cause, occasion, beginning, source. (End.)
  OUTLIVE—survive.
  OUTWARD-external, outside, exterior. (Inner.)
  OVER—above. (Under.)
  OVERBALANCE—outweigh, preponderate.
  OVERBEAR-bear down, overwhelm, overpower, subdue.
  OVERBEARING—haughty, arrogant, proud. (Gentle.)
  OVERFLOW-inundation, deluge.
  OVERRULE-supersede, suppress.
  OVERSPREAD-overrun, ravage.
  OVERTURN—invert, overthrow, reverse, subvert. (Establish, fortify.)
  OVERWHELM-crush, defeat, vanquish.
  PAIN—suffering, qualm, pang, agony, anguish. (Pleasure.)
  PALLID-pale, wan. (Florid.)
  PART—division, portion, share, fraction. (Whole.)
  PARTICULAR—exact, distinct, odd, singular, strange. (General.)
  PATIENT—passive, submissive, meek. (Obdurate.)
  PEACE—calm, quiet, tranquility. (War, riot, trouble, turbulence.)
  PEACEABLE—pacific, peaceful, quiet. (Troublesome, riotous.)
  PENETRATE—bore, pierce, perforate.
  PENETRATION-acuteness, sagacity. (Dullness.)
  PEOPLE—nation, persons, folks.
  PERCEIVE-note, observe, discern, distinguish.
  PERCEPTION—conception, notion, idea.
  PERIL—danger, pitfall, snare. (Safety.)
  PERMIT-allow, tolerate. (Forbid.)
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PERSUADE-allure, entice, prevail upon.

engagement, avowal.

PROFFER-volunteer, offer. propose, tender.

PHYSICAL—corporeal, bodily, material. (Mental.) PICTURE—engraving, print, representation, illustration, image. PITEOUS—doleful, rueful. (Joyful.) PITY-compassion, sympathy. (Cruelty.) PLACE—n., spot, site, position, post, situation, station. PLACE-v., order, dispose. PLAIN-open, manifest, evident. (Secret.) PLAY-game, sport, amusement. (Work.) PLEASE—gratify, pacify. (Displease.) PLEASURE-charm, delight, joy. (Pain.) PLENTIFUL—abundant, ample, copious, plenteous. (Scarce.) POISE-balance. POSITIVE—absolute, peremptory, decided, certain. (Negative.) POSSESSOR—owner, master, proprietor. POSSIBLE—practical, practicable. (Impossible.) POWER-authority, force, strength, dominion. POVERTY-penury, indigence, need, want. (Wealth.) POWERFUL—mighty, potent. (Weak.) PRAISE-commend, extol, laud. (Blame.) PRAYER—entreaty, petition, request, suit. PRETENSE-n., pretext, subterfuge. PREVAILING—predominate, prevalent, general. (Isolated, sporadic.) PREVENT-v., obviate, preclude. PREVIOUS—antecedent, introductory, preparatory, preliminary, (Sub. sequent.) PRIDE—vanity, conceit. (Humility.) PRINCIPALLY—chiefly, essentially, mainly. PRINCIPLE—ground, reason, motive, impulse, maxim, rule, rectitude, integrity. PRIVILEGE-immunity, advantage, favor, prerogative, exemption, right, PROBITY—rectitude, uprightness, honesty, integrity, sincerity, soundness. (Dishonesty.) PROBLEMATICAL—uncertain, doubtful, dubious, questionable, disbutable, suspicious. (Certain.) PRODIGIOUS—huge, enormous, vast, amazing, astonishing, astounding, surprising, remarkable, wonderful. (Insignificant.) PROFESSION—business, trade, occupation, vocation, office, employment

i'ROFLIGATE—abandoned, dissolute, depraved, vicious, degenerate, corrupt, demoralized. (Virtuous.)

PROFOUND—deep, fathomless, penetrating, solemn, abstruse, recondite. (Shallow.)

PROFUSE—extravagant, prodigal, lavish, improvident, excessive, copious, plentiful. (Succinct.)

PROLIFIC-productive, generative, fertile, fruitful, teeming. (Barren.)

PROLIX—diffuse, long, prolonged, tedious, tiresome. (Concise, brief.)

PROMINENT—eminent, conspicuous, marked, important, leading. (Obscure.)

PROMISCUOUS—mixed, unarranged, mingled, indiscriminate. (Select.) PROMPT—see punctual.

PROP-v., maintain, sustain, support, stay.

PROPAGATE—spread, circulate, diffuse, disseminate, extend. (Suppress.)

PROPER—legitimate, right, fair, equitable, honest, suitable, adapted, fit, becoming, befitting, appropriate. (Wrong.)

PROSPER-flourish, succeed, thrive, advance. (Fail.)

PROSPERITY—well-being, weal, welfare, happiness, good luck. (Poverty.)

PROXY—agent, representative, substitute, delegate, deputy.

PRUDENCE—carefulness, judgment, discretion, wisdom. (Indiscretion.)

PRURIENT—itching, craving, hankering, longing.

PUERILE—youthful, juvenile, boyish, childish, infantile, trifling, weak, silly. (Mature.)

PUNCTILIOUS—nice, particular, formal, precise. (Negligent.)

PUNCTUAL—exact, precise, particular, prompt. (Dilatory.)

PUTREFY-rot, decompose, corrupt, decay.

PUZZLE—v., perplex, confound, embarrass, bewilder, confuse, mystify. (Enlighten.)

QUACK—imposter, pretender, charlatan, empiric, mountebank. (Sevant.)

QUAINT-artful, curious, far-fetched, fanciful, odd, singular.

QUALIFIED—competent, fitted, adapted. (Incompetent.)

QUALITY-attribute, rank, distinction.

QUERULOUS-doubting, complaining, fretting, repining. (Patient.)

QUESTION-query, inquiry, interrogatory.

QUIBBLE-cavil, evade, equivocate, shuffle, prevaricate.

QUICK—lively, ready, prompt, alert, nimble, agile, active, brisk, expeditious, adroit, fleet, rapid, swift, impetuous, sweeping, dashing, clever, sharp. (Slow.)

QUOTE-note, repeal, cite, adduce.

RABID—mad, furious, raging, frantic. (Rational.)

RACE—course, match, pursuit, career, family, clan, house, ancestry, lineage, pedigree.

RACK—agonize, wring, torture, excruciate, distress, harass. (Soothe.) RACY—spicy, pungent, smart, spirited, lively, vivacious. (Dull, insipid.) RADIANCE—splendor, brightness, brilliance, brilliancy, lustre, glare.

(Dullness.)

RADICAL—organic, innate, fundamental, original, constitutional, inherent, complete, entire. (Superficial. In a political sense, uncompromising; antonym, moderate.)

RANCID-fetid, rank, stinking, tainted, reasty. (Fresh, sweet.)

RANCOR—malignity, hatred, hostility, antipathy, animosity, enmity, ill-will, spite. (Forgiveness.)

RANK-order, degree, dignity, nobility, consideration.

RANSACK-rummage, pillage, overhaul, explore, plunder.

RANSOM-emancipate, free, unfetter.

RANT-bombast, fustian, cant.

RAPACIOUS-ravenous, voracious, greedy, grasping. (Generous.)

RAPT—ecstatic, transported, ravished, entranced, charmed. (Distracted.)

RAPTURE—ecstasy, transport, delight, bliss. (Dejection.)

RARE-scarce, singular, uncommon, unique.

RASCAL-scoundrel, rogue, knave, scamp, vagabonda

RASH-hasty, precipitate, foolhardy, adventurous. (Deliberate.)

RATE-value, compute, appraise, estimate.

RATIFY—confirm, establish, substantiate, sanction. (Protest, oppose.)

RATIONAL—reasonable, sagacious, judicious, wise, sensible, sound. (Unreasonable.)

RAVAGE-overrun, overspread, desolate, despoil, destroy.

RAVISH-enrapture, enchant, charm, delight, abuse.

RAZE-demolish, destroy, overthrow, ruin, dismantle. (Build up.)

REACH—touch, stretch, attain, gain, arrive at.

READY—prepared, ripe, apt, prompt, adroit, handy. (Slow, dilatory.)

REAL—actual, literal, practical, positive, certain, genuine, true. (Unreal.)

REALIZE—accomplish, achieve, effect, gain, get, acquire, comprehend. REAP—gain, get, acquire, obtain.

REASON-motive, design, end, proof, cause, ground, purpose.

REASON—motive, design, end, proof, cause, ground, put

REASON-deduce, draw from, trace, infer, conclude.

REASONABLE—rational, wise, honest, fair, right, just. (Unreasonable.)

REBELLION-insurrection, revolt.

RECANT-recall, abjure, retract, revoke.

RECEDE—retire, retreat, withdraw, ebb.

RECEIVE-accept, take, admit, entertain.

RECEPTION—receiving, levee, receipt, admission.

RECESS-retreat, depth, niche, vacation, intermission.

RECREATION-sport, pastime, play, amusement, game, fun.

REDEEM--ransom, recover, rescue, deliver.

REDRESS-remedy, repair, remission, abatement, relief.

REDUCE-abate, lessen, decrease, lower, shorten, conquer.

REFINED—polite, courtly, polished, cultured, genteel, purified. (Boorish.)

REFLECT-consider, cogitate, think, ponder, muse, censure.

REFORM—amend, correct, better, restore, improve. (Corrupt.)

REFORMATION-improvement, reform, amendment. (Corruption.)

REFUGE—asylum, protection, harbor, shelter.

REFUSE-deny, reject, repudiate, decline, withhold. (Accept.)

REFUSE-n., dregs, dross, scum, rubbish, leavings, remains.

REFUTE-disprove, falsify, negative. (Affirm.)

REGARD-v., mind, heed, notice, behold, respect.

REGRET-n., grief, sorrow, lamentation, repentance, remorse.

REGULAR-orderly, uniform, customary, ordinary, stated. (Irregular.)

REGULATE—methodize, arrange, adjust, organize, govern, rule. (Disorder.)

REIMBURSE—refund, repay, satisfy, indemnify.

RELEVANT—fit, proper, suitable, appropriate, pertinent, apt. (Irrelevant.

RELIANCE—trust, hope, dependence, confidence. (Suspicion.)

RELIEF-succor, aid, help, alleviations

RELINQUISH—give up, forsake, resign, surrender, quit, leave, forego. (Retain.)

REMEDY-help, relief, redress, cure, specific, reparation.

REMORSELESS—pitiless, relentless, cruel, ruthless, merciless, barbarous. (Merciful. humane.)

REMOTE-distant, far, secluded, indirect. (Near,)

REPRODUCE-propagate, imitate, represent, copy.

REPUDIATE—disown, discord, disavow, renounce, disclaim. (Acknowledge.)

REPUGNANT—antagonistic, distasteful. (Agreeable.)

REPULSIVE—forbidding, odious, ugly, disagreeable, revolting. (Attractive.)

RESPITE-reprieve, interval, stop, pause.

REVENGE—vengeance, retaliation, requittal, retribution. (Forgiveness.)

REVENUE-produce, income, fruits, proceeds, wealth.

REVERENCE—v., honor, respect, awe, veneration, deference, worship, homage. (Execration.)

REVISE-review, reconsider.

REVIVE—refresh, renew, renovate, animate, resuscitate, vivify, cheer, comfort.

RICH—wealthy, affluent, opulent, abundant, exuberant, plentiful, fertile, fruitful, superb, gorgeous. (Poor.)

RIVAL-n., antagonist, opponent, competitor.

ROAD—way, highway, route, path, pathway, anchorage.

ROAM—ramble, rove, wander, stray, stroll.

ROBUST—strong, lusty, vigorous, sinewy, stout, stalwart, able-hodied. (Puny.)

ROUT-v., discomfit, beat, defeat, overthrow, scatter.

ROUTE-road, course, march, way, journey, path, direction.

RUDE—rugged, rough, uncouth, unpolished, harsh, gruff, impertinent, saucy, flippant, impudent, insolent, churlish. (Polished, polite.)

RULE—sway, method, system, law, maxim, precept, guide, formula, regulation, government, standard, test.

RUMOR-hearsay, talk, fame, report, bruit.

RUTHLESS—cruel, savage, barbarous, inhuman, merciless, remorseless, relentless, unrelenting. (Considerate.)

SACRED—holy, hallowed, divine, consecrated, dedicated, devoted. (Profane.)

SAFE—secure, harmless, trustworthy, reliable. (Perilous, dangerous.) SANCTION—confirm, countenance, encourage, support, ratify, authorize. (Disapprove.)

SANE—sober, lucid, rational. (Crazy.)

SAUCY—impertinent, rude, impudent, insolent, flippent, forward, (Modest.)

SCANDALIZE—shock, disgust, offend, calumniate, vilify, revile, malign, traduce, defame, slander.

SCANTY—bare, pinched, insufficient, slender, meager. (Ample.)

SCATTER—strew, spread, disseminate, disperse, dissipate, dispel. (Collect.)

SECRET—clandestine, concealed, hidden, sly, underhand, latent, private. (Open.)

SEDUCE-allure, attract, decoy, entice, abduct, inveigle, deprave.

SENSE—discernment, appreciation, view, opinion, feeling, perception, sensibility, susceptibility, thought, judgment, signification, import, significance, meaning, purport, wisdom.

SENSIBLE—wise, intelligent, reasonable, sober, sound, conscious, aware. (Foolish.)

SETTLE-arrange, adjust, regulate, conclude, determine.

SEVERAL-sundry, divers, various, many.

SEVERE—harsh, stern, stringent, unmitigated, rough, unyielding. (Lenient.)

SHAKE-tremble, shudder, shiver, quake, quiver.

SHALLOW—superficial, flimsy, slight. (Deep, thorough.)

SHAME—disgrace, dishonor. (Honor.)

SHAMEFUL—degrading, scandalous, disgraceful, outrageous. (Honorable.)

SHAMELESS-immodest, impudent, indecent, indelicate, brazen.

SHAPE-form, fashion, mold, model.

SHARE—portion, lot, division.

SHARP—acute, keen. (Dull.)

SHINE-glare, glitter, radiate, sparkle.

SHORT-brief, concise, succinct, summary. (Long.)

SHOW-v., indicate, mark, point out, exhibit, display.

SHOW—a., exhibition, representation, sight, spectacle.

SICK-diseased, sickly, unhealthy, morbid. (Healthy.)

SICKNESS-n., illness, indisposition, disease, disorder. (Health.)

SIGNIFICANT-a., expressive, material, important. (Insignificant.)

SIGNIFICATION-import, meaning, sense.

SILENCE—speechlessness, dumbness. (Noise.)

SILENT—dumb, mute, speechless. (Talkative.)

SIMILE—comparison, similitude.

SIMPLE—single, uncompounded, artless, plain. (Complex, compound.)

SIMULATE—dissimulate, dissemble, pretend.

SINCERE—candid, hearty, honest, pure, genuine, real. (Insincere.)

MITUATION-condition, plight, predicament, state, position.

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SIZE-bulk, greatness, magnitude, dimension.
SLAVERY—servitude, enthrallment, thralldom. (Freedom.)
SLEEP-doze, drowse, nap, slumber.
SLEEPY—somnolent. (Wakeful.)
SLOW-dilatory, tardy. (Fast.)
SMELL—fragrance, odor, perfume, scent.
SMOOTH-even, level, mild. (Rough.)
SOAK-drench, imbrue, steep.
SOCIAL—sociable, friendly, communicative. (Unsocial.)
SOFT-gentle, meek, mild. (Hard.)
SOLICIT—importune, urge.
SOLITARY-sole, only, single.
SORRY—grieved, poor, paltry, insignificant. (Glad, respectable.)
SOUL-mind, spirit.
SOUND-v., healthy, sane. (Unsound.)
SOUND-n., tone, noise, silence.
SPACE-room.
SPARSE-scanty, thin. (Luxuriant.)
SPEAK-converse, talk, confer, say, tell.
SPECIAL—particular, specific. (General.)
SPEND-expend, exhaust, consume, waste, squander, dissipate. (Save.)
SPORADIC—isolated, rare. (General, prevalent.)
SPREAD—disperse, diffuse, expand, disseminate, scatter.
SPRING-fountain, source.
STAFF-prop, support, stay.
STAGGER—reel, totter.
STAIN-soil, discolor, spot, sully, tarnish.
STATE—commonwealth, realm.
STERILE—barren, unfruitful. (Fertile.)
STIFLE—choke, suffocate, smother.
STORMY-rough, boisterous, tempestuous. (Calm.)
STRAIGHT—direct, right. (Crooked.)
STRAIT-a., narrow, confined.
STRANGER-alien, foreigner. (Friend.)
STRENGTHEN-fortify, invigorate. (Weaken.)
STRONG-robust, sturdy, powerful. (Weak.)
STUPID—dull, foolish, obtuse, witless. (Clever.)
SUBJECT—exposed to, liable, obnoxious. (Exempt.)
SUBJECT-inferior, subordinate. (Superior to, above.)
SUBSEQUENT—succeeding, following. (Previous.)
SUBSTANTIAL—solid, durable. (Unsubstantial.)
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SUIT-accord, agree. (Disagree.)

SUPERFICIAL—flimsy, shallow, untrustworthy. (Thorough.)

SUPERFLUOUS—unnecessary, excessive. (Necessary.)

SURROUND—encircle, encompass, environ.

SUSTAIN-maintain, support.

SYMMETRY-proportion.

SYMPATHY-commiseration, compassion, condolence.

SYSTEM-method, plan, order.

SYSTEMATIC—orderly, regular, methodical. (Chaotic.)

TAKE-accept, receive. (Give.)

TALKATIVE—garrulous, loquacious, communicative. (Silent.)

TASTE-flavor, relish, savor. (Tastelessness.)

TAX—custom, duty, impost, excise, toll.

TAX-assessment, rate.

TEASE-taunt, tantalize, torment, vex.

TEMPORARY—a., fleeting, transient, transitory. (Permanent.)

TENACIOUS-pertinacious, retentive.

TENDENCY-aim, drift, scope.

TENET-position, view, conviction, belief.

TERM-boundary, limit, period, time.

TERRITORY-dominion.

THANKFUL—grateful, obliged. (Thankless.)

THANKLESS-ungracious, profitless, ungrateful, unthankful.

THAW-melt, dissolve, liquefy. (Freeze.)

THEATRICAL—dramatic, showy, ceremonious, meretricious.

THEFT—robbery, depredation, spoliation.

THEME-subject, topic, text, essay.

THEORY—speculation, scheme, plea, hypothesis, conjecture.

THEREFORE—accordingly, consequently, hence.

THICK—dense, close, compact, solid, coagulated, muddy, turbid, misty, foggy, vaporous. (Thin.)

THIN-slim, slender, slight, flimsy, lean, attenuated, scraggy.

THINK—consider, reflect, ponder, contemplate, meditate, conceive, fancy, imagine, apprehend, reckon, consider, regard, believe.

THOROUGH—accurate, correct, trustworthy, reliable, complete. (Superficial.)

THOUGHT—idea, conception, imagination, fancy, conceit, notion, supposition, care, provision, consideration, opinion, view, sentiment, reflection, deliberation. THOUGHTFUL—considerate, careful, cautious, heedful, contemplative, reflective, provident, pensive, dreamy. (Thoughtless.)

THOUGHTLESS—inconsiderate, rash, precipitate, improvident, heedless.

TIE—v., bind, restrain, restrict, oblige, secure, unite, join. (Loose.)

TIE-n., band, ligament, ligature.

TIME—duration, season, period, era, age, date, span, spell.

TOLERATE—allow, admit, receive, suffer, permit, let, endure, abide. (Oppose.)

TOP-summit, apex, head, crown, surface. (Bottom, base.)

TORRID—burning, hot, parching, scorching, sultry.

TORTUOUS—twisted, winding, crooked, indirect.

TORTURE—torment, anguish, agony.

TOUCHING—tender, affecting, moving, pathetic.

TRACTABLE—docile, manageable, amenable.

TRADE-traffic, commerce, dealing, occupation, employment, office.

TRADITIONAL—oral, uncertain, transmitted.

TRAFFIC-trade, exchange, commerce, intercourse

TRAMMEL—n., fetter, shackle, clog, bond, chain, impediment, hindrance.

TRANQUIL—still, unruffled, peaceful, quiet, hushed. (Noisy, bolaterous.)

TRANSACTION-negotiation, occurrence, proceeding, affair.

TRASH-nonsense, twaddle, trifles, dross.

TRAVEL—trip, ramble, peregrination, excursion, journey, tour, voyage.
TREACHEROUS—traitorous, disloyal, treasonable, faithless, false-

TREACHEROUS—traitorous, disloyal, treasonable, faithless, fail hearted, perfidious, sly, false. (Trustworthy, faithful.)

TRITE-stale, old, ordinary, commonplace, hackneyed. (Novel.)

TRIUMPH—achievement, ovation, victory, conquest, jubilation. (Failure, defeat.)

TRIVIAL—trifling, petty, small, frivolous, unimportant, insignificant. (Important.)

TRUE—genuine, actual, sincere, unaffected, true-hearted, honest, upright, veritable, real, veracious, authentic, exact, accurate, correct.

TUMULTUOUS—turbulent, riotous, disorderly, disturbed, confused, unruly. (Orderly.)

TUNE-tone, air, melody, strain.

TURBID—foul, muddy, impure, unsettled. (Placid.)

TYPE-emblem, symbol, figure, sign, kind, sort, letter.

TYRO-novice, beginner, learner.

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UGLY-unsightly, plain, homely, ill-favored, hideous. (Beautiful.)
UMBRAGE-offence, disaffection, dipleasure, resentment.
UMPIRE-referee, arbitrator, judge, arbiter.
UNANIMITY-accord, agreement, unity. (Discord.)
UNANIMOUS—agreeing, like-minded.
UNBRIDLED—wanton, licentious, dissolute, loose, lax.
UNCERTAIN-doubtful, dubious, questionable, fitful, equivocal, am-
    biguous, indistinct, variable, fluctuating.
UNCIVIL—rude, discourteous, disrespectful, disobliging. (Civil.)
UNCLEAN-dirty, foul, filthy, sullied. (Clean)
UNCOMMON-rare, strange, scarce, singular, choice. (Common, ordi-
    nary.)
UNCONCERNED—careless, indifferent, apathetic. (Anxious.)
UNCOUTH-strange, odd, clumsy, ungainly. (Graceful.)
UNCOVER-reveal, strip, expose, divest. (Hide.)
UNDER-below, underneath, beneath, subordinate, lower, inferior.
    (Above.)
UNDERSTANDING-knowledge, intellect, intelligence, faculty, com-
    prehension, mind, reason, brains.
UNDO-annul, frustrate, untie, unfasten, destroy.
UNEASY-restless, disturbed, unquiet, stiff, awkward. (Quiet.)
UNEQUAL—uneven, not alike, irregular, insufficient. (Even.)
 UNEQUALED-matchless, unique, novel, new, unheard of.
 UNFAIR-wrongful, dishonest, unjust. (Fair.)
 UNFIT-a., improper, unsuitable, inconsistent, untimely, incompetent.
 UNFIT-v., disable, incapacitate, disqualify. (Fit.)
 UNFORTUNATE—calamitous, ill-fated, unlucky, wretched, unhappy,
    miserable. (Fortunate.)
 UNGAINLY-clumsy, awkward, lumbering, uncouth. (Petty.)
 UNHAPPY-miserable, wretched, distressed, afflicted, painful, disas-
    trous, drear, dismal. (Happy.)
 UNIFORM-regular, symmetrical, equal, even, alike, unvaried. (Ir-
     regular.)
 UNINTERRUPTED—continuous, perpetual, unceasing, incessant, end-
     less. (Intermittent.)
 UNION-junction, combination, alliance, confederacy, league, coalition,
     agreement, concert. (Disunion, separation.)
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UNIQUE-unequal, uncommon, rare, choice, matchless. (Common, or-

dinary.)

UNITE—join, conjoin, combine, concert, add, attach, incorporate, embody, clench, merge. (Separate, disrupt, sunder.)

UNIVERSAL—general, all, entire, total. (Sectional.)

UNLIMITED—absolute, undefined, boundless, infinite. (Limited.)

UNREASONABLE—foolish, silly, absurd, preposterous, ridiculous.

UNRIVALED—unequaled, unique, unexampled, incomparable, matchless. (Mediocre.)

UNROLL—unfold, open, discover.

UNRULY—ungovernable, unmanageable, refractory. (Tractable, docile.)

UNUSUAL—rare, unwonted, singular, uncommon, remarkable, strange, extraordinary. (Common.)

UPHOLD—maintain, defend, sustain, support, vindicate. (Desert, abandon.)

UPRIGHT—vertical, perpendicular, erect, just, equitable, fair, pure, honorable. (Prone, horizontal.)

UPRIGHTNESS—honesty, integrity, fairness, goodness, probity, virtue, honor. (Dishonesty.)

URGE—incite, impel, push, drive, instigate, stimulate, press, induce, solicit.

URGENT—pressing, important, imperative, immediate, serious, wanted. (Unimportant.)

USAGE—custom, fashion, practice, prescription.

USE—n., usage, practice, habit, custom, avail, advantage, utility, benefit, application. (Disuse, desuetude.)

USE-v., employ, exercise, occupy, practice, accustom, inure. (Abuse.) USEFUL—advantageous, serviceable, available, helpful, beneficial, good. (Useless.)

USELESS-unserviceable, fruitless, idle, profitless. (Useful.)

USUAL—ordinary, common, accustomed, habitual, wonted, customary, general. (Unusual.)

USURP-arrogate, seize, appropriate, assume.

UTMOST-farthest, remotest, uttermost, greatest.

UTTER-a., extreme, excessive, sheer, mere, pure.

UTTER-r., speak, articulate, pronounce, express, issue.

UTTERLY-totally, completely, wholly, quite, altogether, entirely.

VACANT—empty, unfilled, unoccupied, thoughtless, unthinking. (Occupied.)

VAGRANT-n., wanderer, beggar, tramp, vagabond, rogue.

VAGUE—unsettled, undetermined, uncertain, pointless, indefinite. (Definite.)

VAIN—useless, fruitless, empty, worthless, inflated, proud, conceited, unreal, unavailing. (Effectual, humble, real.)

VALIANT-brave, bold, valorous, courageous, gallant. (Cowardly.)

VALID—weighty, strong, powerful, sound, binding, efficient. (Invalid.)

VALOR-courage, gallantry, boldness, bravery, heroism. (Cowardice.)

VALUE—v., appraise, assess, reckon, appreciate, estimate, prize, esteem, treasure. (Despise, condemn.)

VANISH-disappear, fade, melt, dissolve.

VANITY-emptiness, conceit, self-conceit, affectedness.

VAPID—dull, flat, insipid, stale, tame. (Sparkling.)

VAPOR-fume, mist, fog, steam.

VARIABLE—changeable, unsteady, inconstant, shifting, wavering, fickle, restless, fitful. (Constant.)

VARIETY—difference, diversity, change, diversification, mixture, medley, miscellany. (Sameness, monotony.)

VAST—spacious, boundless, mighty, enormous, immense, colossal, gigantic, huge, prodigious. (Confined.)

VAUNT-boast, brag, puff, parade.

VENERABLE-grave, sage, wise, old, reverend.

VENIAL—pardonable, excusable, justifiable. (Grave, serious.)

VENOM-poison, virus, spite, malice, malignity.

VENTURE—n., speculation, chance, peril.

VENTURE-v., dare, adventure, risk, hazard, jeopardize.

VERACITY—truth, truthfulness, credibility, accuracy. (Falsehood.)

VERBAL-oral, spoken, literal, parole, unwritten.

VERDICT-judgment, finding, decision, answer.

VEXATION—chagrin, mortification. (Pleasure.)

VIBRATE—oscillate, swing, sway, wave, undulate, thrill.

VICE—vileness, corruption, depravity, pollution, immorality, wickedness, guilt, iniquity, crime. (Virtue.)

VICIOUS—corrupt, depraved, debased, bad, contrary, unruly, demoralized, profligate, faulty. (Virtuous, gentle.)

VICTIM-sacrifice, food, prey, sufferer, dupe, gull.

VICTUALS-viands, bread, meat, provisions, fare, food, repast.

VIEW-prospect, survey.

VIOLENT—boisterous, furious, impetuous, vehement. (Gentle.)

VIRTUOUS—upright, honest, moral. (Profligate.)

VISION-apparition, ghost, phantom, spectre.

VOLUPTUARY—epicure, sensualist.

VOTE-suffrage, voice.

VOUCH-affirm, asseverate, assure, aver.

WAKEFUL-vigilant, watchful. (Sleepy.)

WANDER-range, ramble, roam, rove, stroll.

WANT-lack, need. (Abundance.)

WARY—circumspect, cautious. (Foolhardy.)

WASH-clean, rinse, wet, moisten, stain, tint.

WASTE-v., squander, dissipate, lavish, destroy, decay, dwindle, wither,

WASTEFUL-extravagant, profligate. (Economical.)

WAY-method, plan, system, means, manner, mode, form, fashien, course, process, road, route, track, path, habit, practice.

WAVE-breaker, billow, surge.

WEAK-feeble, infirm. (Strong.)

WEAKEN-debilitate, enfeeble, enervate, invalidate. (Strengthen.)

WEARISOME—tedious, tiresome. (Interesting, entertaining.)

WEARY-harass, jade, tire, fatigue. (Refresh.)

WEIGHT—gravity, heaviness. (Lightness.)

WEIGHT-burden, load.

WELL-BEING—happiness, prosperity, welfare.

WHOLE—entire, complete, total, integral. (Part.)

WICKED-iniquitous, nefarious. (Virtuous.)

WILL-wish, desire.

WILLINGLY—spontaneously, voluntarily. (Unwillingly.)

WIN-get, obtain, gain, procure, effect, realize, accomplish, achieve-(Lose.)

WINNING—attractive, charming, fascinating, bewitching, enchanting, dazzling, brilliant. (Repulsive.)

WISDOM—prudence, foresight, far-sightedness, sagacity. (Foolishness.)

WIT-humor, satire, fun, raillery.

WONDER-t., admire, amaze, astonish, surprise.

WONDER-n., marvel, miracle, prodigy.

WORD—n., expression, term.

WORK-labor, task, toil. (Play.)

WORTHLESS-valueless. (Valuable.)

WRITER-author, penman.

WRONG-injustice, injury. (Right.)

YEARN-desire, crave.

YELL-bellow, scream.

YET—besides, nevertheless, notwithstanding, however, still, ultimately, at last, so far, thus far.

YIELD—bear, give, afford, impart, communicate, confer, bestow, abdicate, resign, cede, surrender, relinquish, relax, quit, forego, give up, let go, waive, comply, accede, assent, acquiesce, succumb, submit.

YIELDING—supple, pliant, bending, complaint, submissive, unresisting. (Obstinate.)

YOKE-p., couple, link, connect.

YORE-long ago, long since.

YOUNG-juvenile, inexperienced, ignorant, youthful.

YOUTH-boy, lad, minority, adolescence, juvenility.

YOUTHFUL, young, juvenile, boyish, girlish, puerile. (Old.)

\(\frac{2EAL}{mathematical}\) energy, fervor, ardor, earnestness, enthusiasm, eagerness. (Indifference.)

ZEALOUS—warm, ardent, fervent, enthusiastic, anxious. (Indifferent, careless.)

ZEST—relish, flavor. (Disgust.)

HOW TO WRITE ON ANY OCCASION

Commence with good paper, good pen and good ink. letter should be as perfect as possible so that wherever it occurs it may present a model. The turns and slopes should be alike. the loops of the same length and width, the proper distances between the letters carefully observed. Flourishes and ornamental characters may delight an amateur in a show-case; a business man detests them in his correspondence. In a lady's writing they Good paper costs little more, but is indispensable. are vulgar. It should be tolerably thick with a smooth surface, moderately glazed: so that the ink will not show through when dry, that there may be no roughness for the pen to catch, and that the pen may glide along without jarring the muscles or nerves of the fingers and A white paper is generally preferable to any other color. The pen should be fine-pointed so that a good hair-line can be made, and having a good, springy prong, that the shades may be cleanly cut, and that the writing may not be rendered stiff, a result inevitably following the use of a "hard" pen. They should be of a uniform character as much as possible—not one very hard and others very soft. Slight differences cannot be avoided, but those that vary least are the best, if they are right in other respects. Ink should be sufficiently fluid to flow easily from the pen, dark enough to see at the time what you are writing, and to judge of hair strokes and shades. It must not evaporate rapidly from the ink-stand, nor leave a layer of mud in it; neither should it mold. It should not be affected by frost. In order to

be permanent, ink should stain the paper. Its color when dry should be a jet black, which neither time nor exposure to the sun can change.

THE PENMANSHIP.

The faculty for writing a good hand is not confined to particular persons. Any one can acquire a good, legible hand writing by practicing carefully and persistently. A good hand-



writing is one of the most important accomplishments that a person can possess.

There are three essential things in good penmanship—write legibly, rapidly, and do not forget beauty.

Use a flat table, or one nearly so, when you write in a sitting position. The table should be sufficiently high that you are com-

pelled to sit upright, giving the muscles of the right arm full play.

Do not hold the pen as if you were afraid it would run away, but hold it lightly between the thumb and first two fingers so that the end of the holder will point to the right shoulder; the point of the pen will then press evenly upon the paper. Then in beginning write slowly, until your hand and arm become familiar with the correct forming of the letters; after this you can write rapidly without spoiling the beauty of penmanship.

Do not be satisfied until you have acquired a neat and legible handwriting, for if you apply for a position in a business house by letter, you cannot offer any better reference or recommendation than a neatly written letter in a legible handwriting

HOW TO WRITE LETTERS.

Before you commence to write your letter, carefully arrange in your own mind what you wish to say and put everything in its proper and logical order. Express the same sentiments in your letter, and use the same language, as you would if you were conversing with the person.

A business letter should be clear, explicit and contain nothing but business. It should be written without errors in orthography, punctuation and the arrangement of words and phrases. Make your meaning clear so that the party receiving it does not need to guess at the meaning of any statement.

It is very important to give the name of the town, county, state and date of the letter.

Make no flourishes in writing a business letter.

Copies should be kept of all important business letters.

Business letters should be written on one side of the paper only.

Always use short sentences, if possible, in place of long ones.

Always answer a letter requiring a reply promptly.

Do not fill your letters with repetitions, nor make apologies.

Never write anything to which you are afraid or ashamed to sign your name.

When you acknowledge the receipt of a letter, always mention the date of it.

When you order goods, always state carefully the quality, the amount, etc.

Figures should be written in words, except dates; but remember to put sums of money in both words and figures.

Do not write your letter with a pencil. Always use good black ink. Blue or violet may be used, but it is always better to use a good black ink.

When you write a letter to some one, asking for information

that does not interest the person to whom you write, always enclose a stamp. If the inquiry is of a nature that the person to whom you are writing will be benefited, you need not enclose a stamp.

In asking money from some one who owes you, always do so in a courteous manner.

When you write for some position, you should write the letter modestly and in your own handwriting.

Never use the same words too often in a letter. Look up the Dictionary of Synonyms in this book and get new words. That is a feature of this book which will be well worthy of your careful study.

When you receive letters containing money, you should immediately count the money enclosed and mark it on the top margin of the letter received.

Avoid erasures and blots, and never use such abbreviations as "a" for "and," "Phila." for "Philadelphia," etc. "&" is used only in the name of a firm.

Always send money by Registered letter, Money Order, Express or Draft.

Always write on only one side of the paper, if writing for the press, else your communication is likely to be thrown into the waste basket.

Try to be cheerful and good tempered in your letters, and do not write about your own misfortunes.

Write in earnestness and sincerity in letters of sympathy and condolence.

Do not add postscripts to your business letters.

Always read your letter carefully, to see that there are no mistakes, and that you have not written anything you do not desire to say.

Never use foolscap or mere scraps of paper; it is not businesslike, and very poor taste. Use note, packet or letter size If single sheets are used, write on one side only. In folding the letter, bring the lower edge near the top so that the length will be a trifle shorter than the envelope; then fold twice the other way, making the sheet slightly smaller than the envelope. A note sheet should be folded twice from the bottom upward. If the envelope is nearly square, a single fold of note sheet is enough.

Envelopes, as well as paper, should be white, and should be of a corresponding size and quality. Never use colored paper.

The address should be plainly written, that no mistake be made in either the name or address. It is not necessary to add "P. O." to the name of the place, because when letters reach the town they are not likely to go to the jail. Letters of introduction should bear upon the envelope the name and address of the person to whom it is sent; the words, "Introducing Mr. ———," should be placed on the lower left hand corner.

DO NOT MAKE HASTY REPLIES.

If, in answer to a vexatious letter, you make an injudicious or hasty reply, you may lose a valuable customer. When angry, take plenty of time to think it over, else let it go unanswered. Even if you have answered it, lay it aside till the next day, and read it before it is mailed.

PARTS OF A LETTER.

(Heading.)

128 Market Street

Narrisburg, Da., July 8, 19

Mr. James A. Banders,

Supt. Juniala Hills,

Piltsburg, Da.

(Saintation.)

Dear Gir: I desire to apply for the position which you advertise in the evening "Tribune."

I am fourteen years old and have just graduated from the Gendral State Yormal School. I am well and strong, and not afraid of work. I think I can earn five dollars a week, and shall try to be faithful to my employer.

I can bring a recommendation from my beacher Mr. Jones, and another from the gentleman for whom I worked during my last winter vacation.

(Complimentary ending.)

Very respectfully yours,

(Signature.)

William Rogors.

THE HEADING OF A LETTER.

The heading of a letter should give the place and date of writing. If a reply is to be sent to the place of writing, the letter should show where to send it by mail.

If a reply is to be sent elsewhere than to the place of writing, the fact should be indicated after the signature.

To the name of the addressed we should add an appropriate title.

Use "Mr." before a man's name;

"Mrs." before a married woman's name;

"Messrs." in addressing two or more men;

"Miss" in addressing an unmarried woman or girl;

"Master" in addressing a boy;

"Rev.," or "The Rev.," before the full name of some title in addressing a clergyman; as, "Rev. J. M. Smith;" "Rev. Mr. Smith;" "The Rev. Dr. Smith;" not "Rev. Smith;"

"Dr." in addressing a physician;

"Esq." after lawyers, many government officers, and other gentlemen.

THE ADDRESS.

The Address of a letter consists of the name and title of the person to whom it is written. Sometimes, especially in business letters, the residence or place of business is also added.

THE SALUTATION.

The Salutation is a courteous or affectionate greeting, that serves to introduce the body of the letter. Its form depends on circumstances.

In business or formal letters we should write: "Sir" (pl., "Sirs," or "Gentlemen"); "Dear Sirs," or "Sir," or "My dear Sir," "Madam" (pl., "Ladies"), "Dear Madam," or "My dear Madam."

Address a young unmarried woman as, for example, "Miss Jones," or "Dear Miss Jones;" an elderly unmarried lady is sometimes addressed "Madam," "Dear Madam," or "My dear Madam."

The Salutation is sometimes made part of the body of the letter; sometimes omitted in formal notes.

After the Salutation, use a comma, a colon, a comma and a dash, or a colon and a dash, according to the degree of formality with which the letter begins. The comma is the least formal.

When the Salutation consists of three words as, for example, "My dear Sir," some authorities begin each word with a capital, and others do not use a capital in the middle word.

THE BODY OF THE LETTER.

The body of the letter is the message itself, or what we have to say.

In the contents of a business letter, do not make needless remarks as "I now take my pen in hand." Express yourself clearly; use simple words, and avoid slang. Stop when you have done. In reply to a business letter, you may say, for example, "Your favor of the 20th inst., in answer to my inquiry, is at hand," etc.

Use none but the most common abbreviations. Use no figures, except in connection with dates and large sums of money. The sign "&" is to be used only in the name of a firm

THE COMPLIMENTARY ENDING.

The Complimentary Ending is a courteous assurance of good faith, respect, or affection, which is added to the end of the letter. It should be in keeping with the Salutation and style of the letter written, and also with the relation of the writer to the person addressed; the writer should express his feelings truthfully.

In business or formal letters, the common forms are: "Yours truly;" "Yours respectfully;" "Truly yours;" "Very truly yours;" "Respectfully yours;" "Very respectfully yours;" in extremely

formal letters, such as are sometimes written to high officials, we may say, for example, "I am, Sir,

"Your obedient servant."

For friendly or familiar letters, there is a great variety of forms. Some examples are: "Faithfully yours;" "Most truly yours;" "With highest regards;" "Yours sincerely;" "Your loving Sister;" "Ever most gratefully yours;" "Your affectionate Son." It is vulgar to say, "Yours, etc."

THE SIGNATURE.

The Signature is the name of the person who writes or dictates the letter. The Signature should be written plainly. A lady, when writing to a stranger, must sign her name, so as to show whether she is to be addressed as Mrs. or Miss. For example, "(Miss) Mary McKean."

THE SUPERSCRIPTION.

The Superscription, or address upon the envelope, is mainly for the benefit of post-office officials. It should generally be on the lower half of the envelope, and each successive line should begin a little further toward the right.

The punctuation may be the same as used in the letter, especially to indicate abbreviations and to separate two parts, if written on the same line. On envelopes where there is nothing but the address and where the parts of that are already sufficiently separated, the best usage is to omit the terminal points.

FORMS FOR BEGINNING LETTERS.

Pittsburg, Pa., Jan. 3, 19...

Mr. John Doe.

122 Park Ave.,

Smithburg, Ill.

Dear Sir: Please send me by express, etc.,

Trenton, N. J., Feb. 4, 19...

Mrs. Susan McKean,

Boston, Mass.

Dear Madam: We send you to-day a sample, etc.

Harrisburg, Pa., Feb. 7, 19...

Mr. J. R. Smith,

Denver, Col.

Dear Sir:-

Your valuable favor of the 29th received.

Sacramento, Cal., Oct. 21, 19...

Miss Carrie Brown,

Dear Friend.

Your card of thanks, etc.

FORMS FOR CLOSING LETTERS.

Very truly yours,

L. CONRAD.

Respectfully yours,

J. R. DOE.

Sincerely yours,

JAMES MADERN.

Your sincere friend,

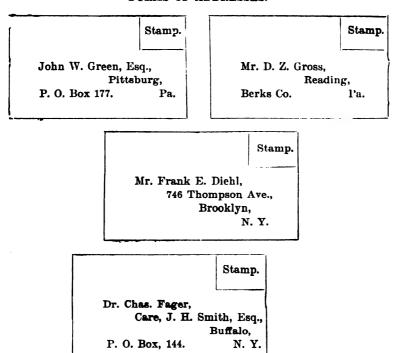
JOHN DREW.

Yours truly,

H. J. STEVENS.

To J. HOLLAND, Newport, R. I.

FORMS OF ADDRESSES.



When a letter is sent to the care of another, the above form is to be used.

Miss Mary J. Gilmore,
614 Spruce St.,
Chicago.
By courtesy of
Mr. Chas. Young.

When a letter is sent by a friend instead of through the mail, the above form is used.

A YOUNG MAN DESIRING TO COMMENCE BUSINESS WITH A WHOLESALE HOUSE.

Jersey City, N. J., Aug. 1, 19...

Messrs. Smith, Little & Co., New York City.

Gentlemen: -

I have recently commenced business for myself, and shall be pleased to open an account with your house, and trust it will be to our mutual advantage. If you think favorably of the matter, you will please fill the enclosed order, and on your best terms.

For testimonials, I refer you to The Cycle Company, of your city, by whom, until recently, I have been employed. As this is my first transaction with your house, upon forwarding me an invoice of goods, I will remit a sight draft on the Second National Bank of your city, for the amount. Expecting your prompt attention, I am,

Respectfully yours,

JAMES SCOTT.

THE REPLY FROM THE WHOLESALE HOUSE.

New York City, Aug. 3, 19...

Mr. James Scott,

Jersey City, N. J.

Dear Sir:

We take pleasure in sending, by your order, the enclosed invoice of goods, amounting to nine hundred dollars (\$900).

We have no hesitation in opening an account with you, and allowing you our best terms, as your references are entirely satisfactory. Trusting you will receive the goods in good condition and meet your favor, we are.

Very truly.

SMITH, LITTLE & Co.

NOTICE OF DRAFT.

Philadelphia, Pa., March 31, 19...

John B. Green & Co., Lewisburg, Pa.

Dear Sirs:—We have to-day drawn upon you at five days' sight, in favor of ourselves, for Two Hundred and Seventy-five

Dollars (\$275). Please protect the same. Awaiting your further or ders, we remain,

Yours respectfully, BAILEY & SONS.

Washington, D. C., May 2, 19...

Cashier First National Bank,

Camden, N. J.

Dear Sir:—Enclosed please find note for collection,

\$1,080 26

If collected, please remit draft on New York for proceeds.

Very respectfully yours,

SAMUEL KING.

LETTER OF INTRODUCTION.

Charleston, N. C., June 10,19...

Dear friend:

It affords me great pleasure to introduce you to my friend, Mr. F. P. Starry, of this place. He intends to spend a few weeks in your city, and as he is an entire stranger there, any courtesy which you may show him will be appreciated, and considered a personal favor to me.

Sincerely yours,

To WM. VAN DYKE, Memphis, Tenn. JOHN Y. KEATH.

LETTER CONTAINING REMITTANCE.

Hagerstown, Md., Nov. 12, 19...

Messrs. Roth & Co.,

Lowell, Mass.

Gentlemen:—Enclosed you will find my check for Seventy-five Dollars (75), in payment of your invoice of the 15th.

Please acknowledge receipt of same, and oblige,

Yours respectfully,

F. W. WILSON.

ACKNOWLEDGING REMITTANCE.

Chicago, Ill., Nov. 15, 19...

Mr. F. W. Wilson,

Hagerstown, Md.

Dear Sir: —Your favor of the 12th inst., containing check for Seventy-five Dollars (\$75), is received.

Please accept our thanks for prompt remittance.

Respectfully yours,
MESSES. ROTH & Co.

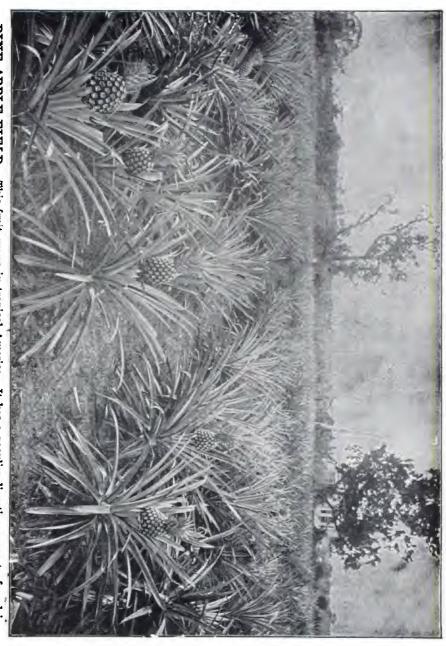
EXCUSE TO A TEACHER.

Miss Dunlap:—You will please excuse Mary's absence from school yesterday afternoon. She was detained in consequence of a severe headache.

Yours very respectfully,

MRS. S. A. KAUFFMAN.

York Haven, Pa., July 17, 19...



PINE-APPLE FIELD.—This fruit grows in tropical America. It has a peculiar digestive property found in no other fruit.



Typical Native Merchants and Fruit Gatherers, Luzon, Philippines.

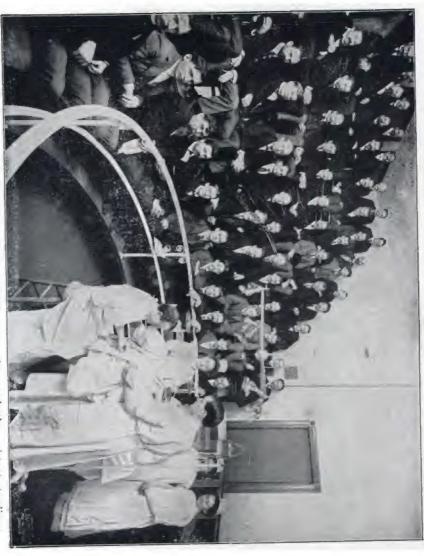


Harvester and Thresher Combined.

This is used on a 20,000 acre farm in the northwest.



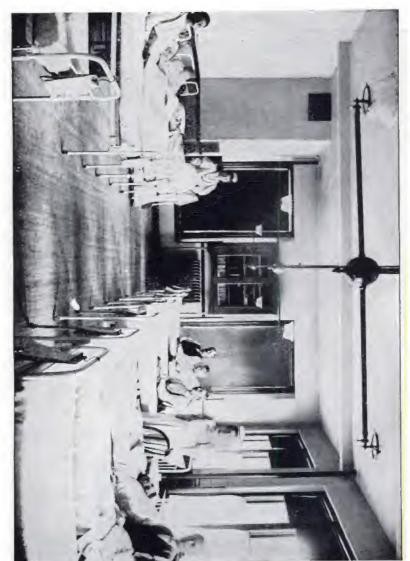
Firemen fighting fire in a grain elevator.



A surgical operation before medical students. and the trained nurse nearest center is administering the anaesthetic. Chief surgeon is seated, the assistant standing;



Patient ready for operation in one of the large hospitals, surgeon standing.



A public ward; trained nurses having charge of the convalescent.



Several hundred young women here make microscopic examinations of slaughtered cattle. The Government Bacteriological Bureau, Chicago.

POSTAL INFORMATION.

POSTAL INFORMATION.

RATES OF POSTAGE—DOMESTIC.

On First-class Matter, Letters, etc.: The rate of postage on matter of the first-class is as follows:

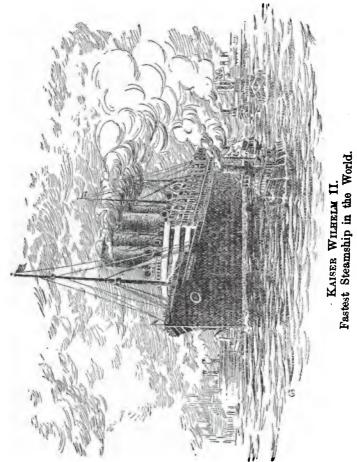
- 1. On letters and other written matter authorized to pass at first-class rates, and on sealed matter or matter otherwise closed against inspection, two cents per ounce or fraction thereof.
- 2. On postal cards, one cent each, the price for which they are sold.
- 3. On "drop letters," two cents per ounce or fraction thereof, when mailed at letter-carrier post-offices, and one cent for each ounce or fraction thereof at offices where free delivery by carrier is not established.
- 4. Printed circulars unsealed—no writing except address—one cent for each two ounces or fraction thereof.

On Second-class Matter, Periodical Publications: The rate of postage on second-class matter, when sent by the publisher thereof, and from the office of publication, including sample copies, or when sent from a news agency to actual subscribers thereto, or to other news agents, is one cent per pound or fraction thereof.

The rate of postage on newspapers and periodical publications of the second-class, when sent by other than the publisher or news agent, is one cent for each four ounces or fractional part thereof.

The rate of postage on newspapers (excepting weeklies) and periodicals not exceeding two ounces in weight, when the same are deposited in a letter-carrier office for delivery by its carriers, is uniform at one cent each; on periodicals weighing more than two ounces, two cents each.

Newspapers (other than weeklies) and periodicals, when deposited by the publisher or news agent in a letter-carrier office for



general or box-delivery, are subject to pay postage at the rate of one cent per pound; when deposited by other than publishers or news agents, for general or box delivery, the rate is one cent for four ounces or fractional part thereof.

Weekly newspapers, when deposited by the publisher or news agent in a letter-carrier office for letter box delivery, or delivery by carriers, are subject to the rate of one cent per pound or fraction thereof; when deposited by other than the publisher or news agent, they are subject to postage at the rate of one cent for each package not exceeding four ounces in weight, and one cent for each additional four ounces or fractional part thereof.

As to the right of newspapers, etc., to pass free in the county, inquire at post-office.

All newspapers and periodicals entitled to the second-class rate must pay one cent per pound when sent by the publisher or news agent by mail to a letter-carrier office. The payment of this rate, when thus sent, entitles them to delivery by carriers to subscribers at such letter-carrier office when properly folded and addressed.

On Third-class Matter, Books, etc.: The rate of postage on third-class matter is one cent for each two ounces or fractional part thereof. (P. L. &. R. § 359.)

On Fourth-class Matter, Merchandise: The rate of postage on fourth-class matter is one cent an ounce or fraction thereof. (P. L. & R. § 373.)

By the act approved July 24, 1888, the postage on seeds, cuttings, roots, scions and plants, is at the rate of one cent for each two ounces or fraction thereof.

FEES CHARGED FOR MONEY ORDERS.

For orders for sums not exceeding \$ 2 50,	3 cents.
Over \$ 2 50 and not exceeding \$ 5 00,	5 cents.
Over \$ 5 00 and not exceeding \$10 00,	8 cents.
Over \$10 00 and not exceeding \$20 00,	10 cents.

Over	\$20	00	\mathbf{a} nd	\mathbf{not}	exceeding	\$ 30	00,	12	cents.
Over	\$30	00	and	not	exceeding	\$40	00,		cents.
${\bf Over}$	\$40	00	and	\mathbf{not}	exceeding	\$50	00,	18	cents.
${\bf Over}$	\$ 50	00	and	\mathbf{not}	exceeding	\$60	00,	20	cents.
\mathbf{Over}	\$60	00	and	\mathbf{not}	exceeding	\$75	00,	25	cents.
Over	\$75	00	and	not	exceeding	100	00,	30	cents.

FOREIGN POSTAGE.

A Postal Card costs one cent additional to the stamp impressed. Newspapers, if not over four ounces, two cents each, and two cents for each additional four ounces or part thereof.

GENERAL SUGGESTIONS.

If you inquire for lost mail, you should address, Chief Inspector, Post-Office Department, Washington, D. C.

When you inquire for mail matter that you suppose has been sent to the Dead Letter Office, address Third Assistant Postmaster General. You must give all particulars of contents, date, etc.

SUGGESTIONS TO THE PUBLIC.

So important are some of the following points that they need repeating.

If private persons issue postal cards, containing any written matter, except the date and address, they must pay letter rates of postage. Postal cards are handled with as much care and promptness as letters.

If a postal card has anything attached or pasted to it, it is regarded as unmailable and will not be forwarded until a sufficient amount of postage is put thereon. Never send an offensive dun on a postal card.

Register all valuable letters and packages. Make all remittances by money-order. Money or valuable packages should never be sent in the ordinary mail.

Do not enclose letters in thin or flimsy envelopes, as they are liable to be torn. Affix stamps securely and on the upper right-hand corner of the envelope.

Put your name and address on the upper left-hand corner of all matter mailed by you. Upon the corner of envelopes furnished by hotels, direct what disposition shall be made of letters if undelivered.

Address mail matter legibly and fully, giving name of post-office, county, state and street; also, house or box number.

Always notify your correspondents and postmaster when you change your address.

Always be sure to stamp your letters and packages before mailing, and see that they are addressed properly. Inquire always, if in doubt as to sufficient postage, and save money and prevent delay.

Upon foreign letters place the name of the country in full, and write plainly.

Do not ask credit for postage stamps and money orders, nor ask the stamp clerk to affix stamps to your letters.

Do not leave mail matter on the tops of street letter-boxes.

Do not talk to the letter-carriers unnecessarily, as it delays business.

Make all complaints to the postmaster or assistant postmaster.

SAFE RULES FOR BUSINESS MEN.

Sometimes a single thought, although given in a humble way, will steer a man in the right course, and may lead him to nobler deeds. We hope the following maxims will touch some mind that may awaken responses in others, who might not be fortunate enough to see these pages.

MAXIMS OF ROTHSCHILD.

The following is a copy of maxims, alphabetically arranged, framed and hung in Rothschild's bank. Baron Rothschild used to recommend these rules to the young men who wished to "get on" and achieve success in life:

A ttend carefully to details of your business.

B e prompt in all things.

C onsider well, and then decide positively.

D are to do right, fear to do wrong.

E ndure trials patiently.

F ight life's battles bravely, manfully.

G o not into the society of the vicious.

H old integrity sacred.

I njure no man's reputation or business.

J oin hands only with the virtuous.

K eep your mind from evil thoughts.

L ie not for any consideration.

M ake few acquaintances.

N ever try to appear what you are not.

O bserve good manners.

P ay your debts promptly.

Q uestion not the veracity of a friend.

R espect the counsels of your parents.

S acrifice money rather than principle.

T ouch not, taste not, handle not intoxicating drinks.

U se your leisure time for improvement.

V enture not upon the threshold of wrong.

W atch carefully over your passions.

'X tend to every one a kindly salutation.

Y ield not to discouragement.

Failure is sometimes caused by having too many irons in the fire; mistakes in choosing the wrong profession; waiting for something to turn up; no definite object in life; lack of will power, and wanting to get rich too soon, that is, an unwillingness "to labor and to wait."

Make it known that you are prepared to do business.

Confess ignorance in regard to subjects on which you are not informed; listen and learn all you can.

Be ashamed of nothing except your own errors. Do not trifle with serious matters, and be not serious about trifles.

The door to respectability, honor and influence is thrown open to all.

Conduct your business with judgment and intelligence.

Let the business of others alone; attend to your own.

"Never buy what you don't want because it is cheap."

If misfortune should overtake you, bear up, work harder, but never get off the track; persevere and remove all difficulties; if you then fail, you will be honored; but if you shrink, you will be despised.

The dishonest and tricky are rarely prosperous, for when confidence is withdrawn, poverty generally follows.

Keep your mind at work; reflect on what you see, and hear, reason, and weigh well and consider for yourself—decide, act.

Rest satisfied with doing your best and leave others talk as they will.

It costs nothing and is worth much to be civil and obliging to all.

Never expose your own disappointments to the world.

Never worry about that which is lost.

Speak well of your friends, and say nothing about your enemies.

Treat your customers as your friends by serving them the best way you can.

Attend to business matters in business hours.

A man of honor will be esteemed, but a mean act will recoil.

Wrong no man, but treat all with respect.

Never be afraid to say "no," and stick to it when it is right.

Keep short credits, but long friendships.

Have short accounts and be punctual in paying and collecting. Let your goods lie on the counter rather than give them to some one whose credit is doubtful.

Trust nothing to memory that you should put in writing.

Have a place for everything and put everything in its place.

Examine your books often and see how you stand.

Shun law suits, and don't gamble. We cannot do without good lawyers, we must have them; but going to law about every small matter does not pay. In mentioning the fact that we should shun law suits, the writer remembers a picture he saw some time ago, when two farmers went to law about a cow; while the farmers were fighting, the lawyer got away with the cow.

Never be above your business; do everything your business calls you to do.

Concentrate your energies and means on your business and avoid outside speculation.

Try to be perfect in the calling in which you are engaged.

Keep your eye on small expenses; spend less than you make; save something each year and you will surely be independent some time.

Stick to one thing. Man seldom fails, no matter how bad the beginning, if he sticks to one thing for eight or ten years. The men who have gained good names, and who have accumulated property and money, have bent their energies to one branch of business. In the Spring, when the sun seems far away and the

influence of his beams can scarcely be felt, those beams, if collected to a focus, will kindle a flame. This is true when a man will squander his talents and strength on many things, but when he draws them to a point and sticks to a single object, he can make it yield. Remember that most of our men who made fortunes, did not have any money when they started.

[&]quot;Beware of small expenses; a little leak sinks a great ship."

COMMERCIAL FORMS

NOTES, CHECKS, ORDERS, BILLS, DRAFTS, ETC.

It becomes necessary, in the transaction of business, to use different business forms. Those in most frequent use are, Receipts, Promissory Notes, Drafts, Checks, Orders, etc.

The use of these different forms has grown gradually. The superstructure of business, as it to-day exists, rests on the broad foundation of confidence—the result of what may be called the "evolution of commerce;" the principal stages in this evolution are interesting to study. At first there was only bartering in different commodities, which is still practiced among savages; for example, the exchange of corn for arrow-heads. Then money was introduced as a medium of exchange; and to-day we have as a substitution negotiable paper as evidence of indebtedness; this includes the above mentioned forms, and also Certificates of Deposit, Bills of Exchange, Bank Bills, Treasury Notes (Greenbacks) and all other evidence of debt, the ownership of which may be transferred from one to another.

Merely acknowledging a debt is not sufficient to make negotiable paper; it must be a promise of payment, or an order on some one to pay. The promise must be for money only; the amount must be exactly specified and the title must be transferable. The last-named feature must be visible on the face of the paper by using such words as "bearer" or "order." In some states peculiar phrases are required by law, as "Payable without defalcation or discount," or payable at some place, a bank for instance.

A Promissory Note, then, is a written promise, signed by one person, to pay another, at a fixed time, a stated sum of money. A note becomes negotiable if it is payable to the order of the payee, or to bearer. A consideration is an essential element, because it is a contract. Even if it is void between the first two parties, if it comes into the hands of another person, who gives value for it, not knowing of its defect, it has full force and may be collected.

The date is important. The day of date in computing time is not counted, but it is the fixed point, beginning the time at the expiration of which payment must be made. It does not invalidate the note to omit the date, if the holder can prove the time of its making. The promise to pay the note must be certain as to the time when it is to mature. It must be made payable at a fixed period, or else conditional upon the occurrence of something that is certain to happen; as "on demand," "at sight," "ten days after sight," "two months after date," "two days after the death of Geo. Doe." If the time is not specified, the note is considered payable on demand.

The maker, or the person who promises, and whose signature the note bears, must be a competent person. Idiots and insane people are naturally incompetent, but married women, minors and aliens may be legally incompetent. The maker of a note is responsible and binds himself to the amount, stated on the note, when it is due; he need not pay it before it becomes due. If he should pay it when due and neglects to cancel his note, he would again be responsible, if any other person, not knowing of his payment, acquired it for value before maturity; also, a receipt for payment from the first payee would not stand good against the subsequent innocent holder for value.

The person in whose favor the note is drawn is the payee. The person to whom the money must be paid is the legal holder. If you make a note payable simply to bearer, without naming the payee, any one into whose hands it may fall may legally collect it.

Any one who becomes possessor of the note, after the original holder, has a better claim than the first one, because between the maker and the first payee, there may have been some contract or understanding, or condition militating against the payment when it would become due; if the third person, not knowing of this fact, gives value for the note, the law will sustain him and enforce payment.

If the maker fails to pay when the note is due, the endorser is held responsible. If a note is payable to order, it must be indorsed by the holder upon passing it to another, and, because value has been given each time, the last holder will look to the next preceding one, and so on to the first.

A writing across the back of the note, which makes the writer responsible for the amount of note, is the indorsement.

- (a) Indorsement in blank, the indorser simply writes his name on the back of the note.
- (b) Indorsement in full, the indorser writes above his signature "Pay ——" or "P—— or order."
- (c) A conditional indorsement is thus: "Pay —, unless payment is forbidden before maturity."
- (d) The words, "without recourse," used after the name of the payee in the indorsement, makes a qualified indorsement.
- (e) To make the indorsement restrictive, write: "Pay ——only."

The full endorsement and the general indorsement are practically the same; each one entitles the holder of the note to the money, and to look to the indorser for payment of the same if the maker of the note defaults. The qualified indorsement releases the indorser from any liability if the maker of the note defaults. The other forms are used in special cases. Remember that the several indorsers are collectively and severally liable for the amount of the note if the note is dishonored, that is, if the note is properly protested and notice given to each indorser. When a note is protested, a notice should be sent to each person

interested. An indorser looks to the man who indorsed it before him, and that person looks to the one before him, and back the same way to the original maker of the note.

Always see to it that the date is correct; that it specifies the amount to be paid; a place where the payment is to be made is sometimes appointed; that the person to whom it is to be paid is named; that "for value received" is stated; and that it is signed by the maker, or his proper representative.

When notes are payable a number of months after date, calendar months are understood, or their nearest approach. For example, a two months' note dated December 31st, falls due February 28th, or 29th if it be leap year. When days are specified in the note they are counted exactly in determining the day when note becomes due.

Demand of payment on a note must be made on the very day it is due, and in accordance with the specifications of the note. If payable at a particular place, make it there. particular place, make it on the maker personally, at his home in reasonable hours, or at his business place in busi-If payable by a firm, demand may be made on any ness hours. Demand must be made upon all, if given one of its members. by several persons jointly. If a note is payable at a bank, the holder must be at the bank up to the usual hour of closing; no further demand on the maker is necessary, if this is done, to hold The better way is to place the note, for collection, the indorser. with some bank. The fee charged is not large and the work is well done; you may also save much trouble.

Lost Notes.—If a note has been lost or mislaid, or if it has been destroyed, the holder must still make a formal demand for payment for same when it is due; but at the same time, he must be prepared to indemnify the party paying it, in case any trouble arises in the future. It is wise to give public notice or warning against negotiation of such a note.

If you wish to enforce the payment of a note, place it in the hands of a notary public; he will formally demand payment, and if payment is not received, he at once protests it, and notifies the indorsers of the fact.

If the maker and indorser of a note both live in the same city, the notice of protest is given to the indorser personally, not later than the first business day following the presentation and the dishonoring of the note. When the parties reside in different places, notice must be sent by next day's mail, and directed properly. It is sufficient to notify the indorser whose name appears last on the note, but all the indorsers are generally included in the first notice. Each indorser must be sure that the former is properly notified of the protest; each indorser is allowed one day's time for this proceeding. If you do not know an indorser's place of residence, a longer time may be allowed to serve the notice. If you cannot find his residence, the holder is excused then in serving the notice.

One can begin proceedings against the maker and the indorser in separate suits right at the same time. An indorser may pay the note, but will then be subrogated to the rights of the holder against the maker and other indorsers.

When you take an overdue note, or one dishonored, you take it subject to all the liabilities to deductions or losses, etc.

If any one pays a note before it is due, the bona fide holder, if it falls into his hands afterward, can recover its value when due.

If the signature of an indorser or payee be forged, and any payment be made thereon, or if any one, claiming fraudulently that he is the party to whom the note is specially indorsed, collect the money, by reason of said payment the maker is not discharged from his obligation.

A joint note is a note signed by two or more persons who are together held for its payment.

A negotiable note is one so made that it can be transferred from one person to another.

A joint and several note is a note that is signed by two or more persons, who are separately and together held for its payment.

The indorser of a note is a person who writes his name upon the back, to transfer it or guarantee its payment. If the indorser wishes merely to transfer the note, and not hold himself responsible for its payment in ease the maker does not pay it, he may write above his name the words, "without recourse."

A negotiable note is one that is made to the person named in it, or his order, or bearer; it may be collected by any one into whose hands it may legally come.

A note that is made payable to John Doe, or order, may be collected by any one to whom John Doe, by indorsement, transfers it.

If a note be made payable to John Doe, or bearer, it is negotiable by mere delivering it to another party.

It is a business custom to draw a note payable to the order of the maker. Its transfer will be facilitated, if indorsed by the maker, and does not then need the indorsement of the holder.

It is not lawful to make a note on Sunday.

Never take a note from an intoxicated person.

A note fraudulently obtained is void.

If a note is lost or stolen the maker is not released; he can be compelled to pay it if the consideration for which it was given and the amount can be proved.

If the indorser of a note is not served with notice of its dishonor, inside of twenty-four hours of the non-payment of it upon maturity, he is exempt from its liability.

Never change the date, amount, payment or any part of a note. If the consideration for which a note was given is illegal, the note is void.

A note written with a pencil is valid, but it is always best to use ink.

Never make a note as a gift, because it is void if it has been given without a consideration.

In demanding payment of a note, do so upon the last day of grace; in states where there is no grace allowed, make demand for payment on the day it falls due.

Promissory notes do not bear interest, unless so specified, until they fall due.

Never take a note from a minor.

If you take a note from a person who cannot write, be sure to have a witness, who may be called to testify that the mark is genuine.

If you receive a note in payment of a debt and the note is dishonored, the debt revives.

Present a note at the bank or wherever it is made payable.

If the holder of a note extends the time of payment, it releases the indorsers.

Always present a note for payment on the day it is due. If the payment is refused, immediately send notice to the indorsers.

When you give a man a note for no consideration or to help him out of a "pinch," as it were, this is called an accommodation note, which you make in lending your credit to enable a man to raise the money he needs. When you make such a note, you are not bound to the person you accommodate, but you are bound to all other parties, as if it were a note given for consideration.

If a note is given with property or stock as security, it is called a collateral note; in this case the payee, or holder, has the power to sell the property or stock if the note be not paid when due.

The difference between a promissory note and a judgment note is, that a judgment note has a seal attached, with power of attorney to confess judgment, if the same is not paid.

If a note is lost, it is not sufficient excuse for not giving notice of protest.

An executor, by his indorsement, may transfer a note after the death of the holder.



This reaper cuts 50 feet wide, 100 acres a day, and threshes and bags the grain ready for market. A Steam Outfit in the Harvest Field.





THE IDEAL KITCHEN.—Good cooking is the key to a happy home. The knowledge of good cooking is within the reach of every woman.



"Cooking is Become an Art, a Noble Science."-Burton.



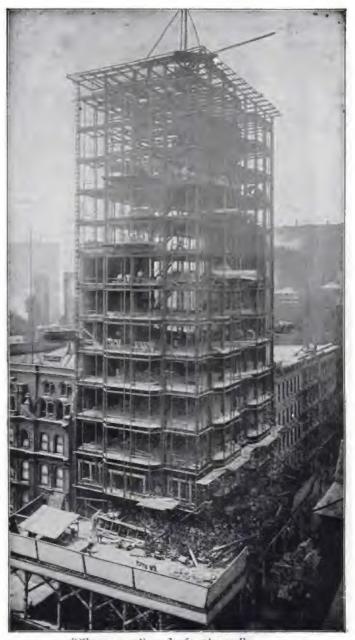
KNOWLEDGE IS POWER.—The Compendium of Every Day Wants has useful knowledge for everybody in all walks of life, as the above picture illustrates.



PENNA. STATE CAPITOL.—This modern building is an architectural beauty; it is surpassed by few in size and ranks with the first monumental buildings in this Country; dedicated Oct. 4, 1996, by the President of the U. S.; total length, 520 feet; breadth through the center, 254 feet; highest point, 272 feet; cost of building and furnishings, \$13,000,000.



Independence Hall, Philadelphia.



"Skyscraper," ready for the walls.

FORMS OF NOTES.

NEGOTIABLE NOTE.

\$80.00. Harrisburg, Pa., Aug. 9, 19...

Ninety days after date, I promise to pay J. R. Smith, or order,
Eighty Dollars. Value received. Jas. Konrad.

NOT NEGOTIABLE.

\$80.00. Philadelphia, Pa., Sept. 1, 19... Sixty days after date, I promise to pay J. L. Doe Fifty Dollars. Value received. W. F. Daning.

DEMAND NOTE.

\$12.00. Danville, Pa., July 6, 19...
On demand, I promise to pay to the order of Henry Fink Twelve
Dollars. Value received.
L. S. TURNER.

INSTALLMENT NOTE.

\$100.00.

Reading, Pa., April 1, 19...

For value received, I promise to pay to J. K. Sander, or order, One Hundred Dollars, in the way and manner as follows: Fifty Dollars in three months from date, and Fifty Dollars in four months from date, with interest, on the several sums as they become due.

JOHN DOL.

NOTE PAYABLE IN MERCHANDISE.

\$200.00.

Chicago, Ill., May 1, 19...

For value received on or before the first day of September next, I promise to pay to J. Smith, or order, Two Hundred Dollars in good, salable meats and groceries at his store in this city, at the regular wholesale price, on the maturity of this note.

JOHN DOL.

NOTE PAYABLE AT BANK.

\$200.00.

Cleveland, Ohio, Dec. 19, 19...

Ninety days after date, I promise to pay to the order of L. Myers, Two Hundred Dollars, at Second National Bank. Value received.

J. L. WEAVER.

A JOINT NOTE.

\$300.00.

Steelton, Pa., Oct. 1, 19...

Ten days after date, we jointly, but not severally, promise to pay L. Stoner, or order, Three Hundred Dollars, for value received, with interest.

John H. Hench,
Luther Jones.

JOINT AND SEVERAL NOTE.

\$18.00.

Johnstown, Pa., Nov. 19, 19...

Sixty days after date, we jointly and severally promise to pay to the order of Henry Beamer, Eighteen Dollars. Value received.

J. P. GRASS, L. M. DOL.

PRINCIPAL AND SURETY.

\$100.00.

Baltimore, Md., Jan. 1, 19...

Two months after date, I promise to pay H. L. Smith, or order, One Hundred Dollars, with interest. Value received.

J. H. Dol, Principal.

L. M. LAIRD, Surety.

[On the above note surety can sign his name on the back instead of on the face, and in that case the words principal and surety need not be used.]

NOTE USED BY WHOLESALE HOUSES.

\$200.00.

Washington, D. C., Oct. 12, 19...

Six months after date, I, the subscriber, remaining in Newark, State of New Jersey, promise to pay to the order of Smith, Brown & Co., Two

Hundred Dollars, for value received, negotiable and payable without defalcation or discount and without relief from any valuation or appraisement law, with current rate of exchange on New York.

No. 17, Due Oct. 12, 19... John H. Roe.

FORM OF INDORSED NOTE.

\$900.00. Chicago, Ill., Nov. 20, 19...

Sixty days after date, I promise to pay to the order of Samuel Smith

Nine Hundred Dollars at the First National Bank. Value received.

Interest at 6 per cent. per annum. SAMUEL DOE.

The above shows a regular indorsed note. Samuel Smith must put his name on the back of this note before it can be deposited and the money paid on it. Now if Doe fails to pay the note on the day of maturity, the bank must protest it (unless Smith should waive protest); if the bank does not duly protest the note, as stated, Smith cannot be held responsible for the amount due thereon.

ANOTHER FORM OF INDORSED NOTE.

\$900.00. Chicago, Ill., Nov. 20, 19...

Sixty days after date, I promise to pay to the order of the First National Bank Nine Hundred Dollars, at their office. Value received. Interest at 6 per cent. per annum.

SAMUEL DOE.

This second form of note is somewhat different. If Smith indorses this second named note, that is, if he writes his name on the back of it, it would not be necessary to protest the note, because on the face of the note it is not made payable to Samuel Smith's order. This note would practically be a joint note, just the same as though Samuel Smith had written his name on the face of the note below the name of Mr. Doe.

A NOTE USED BY A CORPORATION.

\$1,000.00.

Buffalo, N. Y., Dec. 10, 19...

Six months after date we promise to pay to James Rudy, or order, One Thousand Dollars, with interest at 6 per cent. Value received.

The National Publishing Company,

By E. J. KLINE, President.

When a firm is incorporated and this corporation or firm gives a note signed by the secretary or the president, as shown above, neither of them is individually responsible for the payment of such note. One of the courts decided lately that the name of the treasurer, duly signed, held the corporation responsible for the amount named on the note. It is generally the safest plan to take the corporation's note, but try to have some individual member of the corporation or firm, to indorse it on the back; in this case, this individual member, as well as the corporation, is liable for the payment of the note. The note may be signed by any other member of the firm who is duly authorized to sign the name of the firm.

JUDGMENT EXEMPTION NOTE.

\$100.00.

Harrisburg, Pa., Dec. 10, 19...

Ninety days after date for value received, I promise to pay John Doe, or assigns, One Hundred Dollars, with interest and without defalcation, waiving stay of execution, right of appeal, errors, inquisition and exemption laws; and hereby authorize the Prothonotary, or any Attorney of any Court of Record in this State, or elsewhere, to confess judgment against me for the above sum, interest and cost, including a commission of five per cent. to be taxed by the Prothonotary, in case execution issues for the collection of said sum.

Witness my hand and seal.

ENOS NOAH [L. S.]

ACCOMMODATION NOTE.

\$75.00. Harrisburg, Pa., Dec. 7, 19... Sixty days after date, I promise to pay to the order of J. L. Scott,

Seventy-five Dollars, at the First National Bank, without defalcation.

Value received.

H. L. Kuntz.

Credit the drawer.

J. L. Scott.

The above "accommodation" note has really the same effect as lending a man the money. If a friend, or neighbor, or any one else, asks you to give an accommodation note, do not do so unless you are able to lose the amount of the note at maturity, in case the person you accommodate fails to pay it.

COLLATERAL NOTE.

\$800,00.

Harrisburg, Pa., Dec. 1, 19...

Ninety days after date, I promise to pay James Kuntz, or order, Eight Hundred Dollars, without defalcation, for value received, having deposited twenty-five shares of The National Wire Fence Company stock, par value being one hundred dollars per share, with him as collateral security, which I authorize the holder of this note to sell at private or public sale, or at his option, he can dispose of the same in any other way, on the non-performance of this promise at maturity, and without notice.

Samuel Smith.

The above note is one with which some security is deposited, so as to guarantee the payment of the note. This is one of the ways to get money, or the use of money, when a man has no real estate and does not wish to ask any one to sign his note as surety.

THE TRANSFER OF A NOTE.

(To be written across the back of the note.)

For value received, I hereby assign and transfer to Michael Sloan, all right and title I may have to the within note.

September 16, 19...

RALPH EMERSON.

NOTE OF A MARRIED WOMAN.

\$75.00,

Detroit, Mich., Dec. 7, 19...

For value received, I promise to pay C. A. Katz, or order, Seventy-five

Dollars, six months from date, with interest. And I hereby charge my individual property and estate with the payment of this note.

KATHARINE G. STEWART.

A PAYMENT NOTED ON BACK.

Sept 24, 19...

Received on the within note Seventy-five Dollars. \$75.00. C. A. KRATZ.

When a payment is made on a note it should be indorsed on the back as above.

FORM OF RECEIPT FOR PART PAYMENT ON A NOTE.

\$100.00.

Nashville, Tenn., October 7, 19...

Received of Samuel Smith, One Hundred Dollars, partial payment on a note of Five Hundred Dollars, dated August 14, 19... made payable to my order. ISAAC DONNELLY.

Many reliable men sometimes receive money in payment on a note and forget to indorse the amount received on the note. sequently the note may pass into the hands of a third person; this person may not find any payments indorsed on the back of the note, and of course will insist on the full amount.

If a note is held by some one in some other city, have him forward it to some bank, where you can call and pay the amount due on the note, and see that it is indorsed on the back. bank can then return the note and the money to the owner. can, of course, send the money to a bank in the town where the owner lives, and have him indorse on the back of the note the amount paid. If you cannot see that the payment you make on a note is indorsed on the back of same, be sure to take a receipt. es above.

LETTERS OF CREDIT.

Written papers, authorizing credit to the amount named to the persons bearing them, are Letters of Credit.

A letter of credit is usually given by a banker, merchant, or responsible man, to a friend in a distant city. A deposit of money, bonds, or stocks equivalent to the amount mentioned, is often deposited by the person bearing it with the party giving it. No security is required in the case of a son or relative. A copy of the letter with a description of the person named is also sent to the correspondent addressed, in order to make the recognition of the person bearing the letter of credit more certain.

The person presenting the letter of credit, being fully identified, must comply with any conditions stated in the letter before receiving the money.

If the money received on a letter of credit is to be used in paying a debt, the fact should be stated in the letter.

If the letter is not accepted, the bearer should immediately notify the writer of it.

Any one who has already incurred a debt, may guarantee the payment of the amount due, by means of a letter of credit, within a specified time.

The person who signs a letter of credit is liable for the amount named in the letter.

A LETTER OF CREDIT OR FORM OF GUARANTEE.

December 10, 19...

Messrs, J. B. Biels & Co.,

Hartford, Conn.

Gentlemen: Please ship all orders for goods that you may receive from James Doe of Waynesburg, Pa., until December 10, 19...

I hereby agree to become responsible for all goods so ordered of you by him until December 10, 19... and to pay for the same within ninety days from the dates of your bills in case the said James Doe fails to pay by the time named.

I further waive notice to me of shipments made to the said James Doe on account of this agreement. The account taken from your books of original entry of said shipments, verified by affidavit, shall be conclusive evidence of the dates of shipments and of the amount due on said account.

It is understood that my responsibility shall not at any time exceed One Hundred (\$100.00) Dollars, and that this agreement shall apply as well to bills, notes or other obligations given by the said James Doe as to accounts. I own over and above all my debts, liabilities and exemptions at least One Thousand (\$1,000.00) Dollars' worth of Real Estate and at least One Thousand (\$1,000.00) Dollars' worth of personal property.

I refer you to Samuel Lowe of Richmond, Va., or to Richard Drew of Hagerstown, Md., as to my standing.

Very truly yours,

(Signed) (Street address) (Town) JOHN HAMMOND, 616 Spruce street, Lewistown, Pa.

A LETTER OF CREDIT DELIVERED IN PERSON.

Harrisburg, Pa., December 1, 19...

Messrs. J. Cox & Co., New York City.

Gentlemen: I take pleasure in introducing to you Mr. Samuel Doe, who purposes to visit your city, and desires me to obtain credit from you to the amount of One Thousand Dollars. You will please to honor his checks to an amount not exceeding at any one time the above named amount (\$1,000), and charge the same to me, with advice as to amounts and time given.

Very truly,

ENOS ABLER.

Signature of Samuel Doc.

As in the above it is better to attach the signature of the person in whose favor the letter is given to prevent any one from fraudulently using the same.

A PENAL BILL.

Know all Men by these Presents: That I, James D. Ebersole, do owe unto Chas. Witherow the sum of Two Hundred Dollars, to be paid unto

the said Chas. Witherow, his executors, administrators or assigns, with interest, on or before the third day of June next; for which payment, well and truly to be made, I bind myself, my heirs, executors and administrators, in the penal sum of Three Hundred Dollars, firmly by these presents. In witness whereof, &c.

(Signed, sealed, &c.,)

THOMAS GREELY. [SEAL.]

Wesley Awl,

DAVID FLEMING.

DUE BILLS.

A Due Bill is a written acknowledgement of some thing due to the party therein named. A Due Bill is not payable to order, and it cannot be assigned by indorsement.

PAYABLE IN MONEY.

\$5.00.

Wilmington, Del., August 15, 19...

Due S. M. Sangree, Five Dollars. Value received.

S. H. SNAVELY.

PAYABLE IN MERCHANDISE AND IN MONEY.

\$100.00.

Canada, November 14, 19...

Due, on the 30th of July next, to Jacob Greenawalt, Fifty Dollars in cash, and Fifty Dollars in merchandise from our factory.

GANTT & BROS.

PAYABLE IN MERCHANDISE.

\$500.00.

Naperville, Ill., October 17, 19...

Due on demand, to J. Russell, Five Hundred Dollars, in merchandise from our store.

J. W. WANAMAKER & Co.

PROTEST.

Commonwealth of Pennsylvania, County of Allegheny.

Pittsburg, Pa., December 30, 19...

Take Notice: That a check drawn by J. Smith to the order of Henry Sadler, on Fidelity Bank, Pittsburg, Pa., for \$48.30, dated December 28, 19... at, after, by you endorsed, has been protested this day at the request of Pittsburg Bank, Pittsburg, Pa., for non-payment, demand for payment having been duly made by me, and refused,

and the holder looks to you for payment thereof, of which you hereby have notice.

J. Doe,

Notary Public.

To Henry Sadler.

DEFINITION OF COMMERCIAL TERMS.

\$ means dollars; it is a contraction of U. S., and means U. S. currency.

£ means pounds, English money.

th. stands for pound, and @ stands for at or to, and bbl. for barrel; ♥ for per or by the. Thus, Coffee sells at 30@40c ♥ th., and Flour at \$7@11 ♥ bbl. % for per cent.

June 1.—Wheat sells at \$1.50@1.75, "seller July." Seller July means that the person who sells the wheat has the privilege of delivering it at any time during the month of July.

COST AND PRICE MARKS.

Every business man has a cost mark of his own, frequently also a price mark, designating in letters, or figures, for what price they expect to sell them. These marks are formed from a word, or words, containing ten letters in all; no letter more than once, as

Any letter may be used as a sign of repetition of the former letter, as x. Thus, if an article cost three dollars, it is marked nax, using above key, the letter x representing the letter before it. If a merchant marks both the cost and selling price he has two sets of letters. Many have this.

STANDING OF MERCHANTS.

Farmers can ascertain the responsibility of persons to whom they sell their produce by applying to the bank where the farmer keeps his account. The bank makes the inquiry through the bank with which it corresponds in the city where the purchaser of the produce lives. If no bank account is kept, he can write to any city firm, or business house, with whom he is acquainted, and thus learn the reliability of any one.

INTEREST.

An investment in knowledge always pays the best interest.—Franklin.

Interest computed at the legal rate from the time a payment should have been made is generally allowed by the courts. The interest on a judgment commences at the time the judgment is given.

A creditor can charge interest on his claims from the time they become due. If there is no specified time for payment, then he can charge interest from the time he demands payment, or else when he sends a statement of account to the man who owes him. He cannot charge interest on a running account till he balances it and sends a statement of the amount due.

Compound interest is generally unlawful, even though it may be expressly agreed upon, but of course when interest has accumulated and is payable, such interest may be added to the principal, if there is a mutual agreement, and simple interest can be charged on the whole amount in this case. When compound interest is paid, however, it cannot be recovered, even if the courts would not have enforced the payment of compound interest originally.

Administrators, guardians or trustees of any kind may be charged interest on the money in their hands, if they do not invest the same within a reasonable time.

Many times, in computing interest, cents of the principal are cast out of the account. When they are more than fifty they are usually reckoned as a dollar, and when they are less than fifty they are omitted.

Rules for computing interest are generally constructed on the plan of reckoning three hundred and sixty days in a year, but sometimes they are established on the basis of a full year, or three hundred and sixty-five days. In States where three days of grace are allowed on notes, interest is computed on these days, as "grace" simply applies to the delayed payment of a note. It does not mean that the man shall have free use of the money. However, in Pennsylvania and many other States, days of grace are not allowed.

We give the following information, showing how to compute interest on any amount and at any rate per cent. We give the principal legal rates of interest as adopted by different States, so that the interest at any rate on any amount of money can be computed almost at sight.

Referring to the table, the number of days, months or years will be found on the left hand side of the columns, and the sum of money, upon which the interest is computed, will be found at the top of each column. If we want to find the interest on one thousand dollars for two years, six months and nineteen days at six per cent., we just trace from the time toward the right and from amounts downward.

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INTEREST AT SEVEN PER CENT.

	TIME.	\$1	\$ 2	\$ 3	\$1	\$ 5	\$ 6	87	\$ 8	\$ 9	\$ 10	\$ 100	\$1,000
1	Day,	.00	.00	.00	.00	.00	.00	.00	.00	.00	.00	.02	.19
2		.00	.00	.00	.00	.00	.00	.00	.00	.00	.00	.04	.39
8	"	.00	.00	.00	.00	.00	.00	.00	.00	.01	.01	.06	.58
4 5		.00	.00	.00	.00	.00	.00	.01	.01 .01	.01	.01	.08	.78
6		.00	.00	.00	.00	.00	.01	.01	.01	.01	.01 .01	.10 .12	.97 1.17
7	"	.00	.00	.00	.01	.01	.01	.01	.01	.01	.01	.14	1.36
8	" :::	.00	.00	.00	.01	.01	.01	.01	.01	.01	.02	.16	1.56
9	"	.00	.00	.01	.01	.ŏi	.01	.01	.01	.02	.02	.18	1.75
10	"	.00	100	.01	.01	.01	.01	.01	.02	.02	.02	.19	1.94
ĩĩ	"	.00	.00	.01	.01	.01	.01	.01	.02	.02	.02	.21	2.14
12	"	.00	.00	.01	.01	.01	.01	.02	.02	.02	.02	.23	2.88
13	"	.00	.01	.01	.01	.01	.02	.02	.02	.02	03	.25	2.58
14	"	.00	.01	.01	.01	.01	.02	.02	.02	.02	.08	.27	2.72
15	"	.00	.01	.01	.01	.01	.02	.02	.02	.03	.03	.29	2.92
16	"	.00	.01	.01	.01	.02	.02	.02	.02	.03	.03	.81	8.11
17	"	.00	.01	.01	.01	.02	.02	.02	.03	.03	.08	.88	3.81
18		100	.01	.01	.01	.02	.02	.02	.03	.03	.04	.85	8.50
19 20		.00	.01	.01	.01	.02	.02	.03 .08	.03	.03	.04	.87	8.69
20 21		.00	.01	.01	.02	.02	.02	.03	.03	.04	.04	.39 .41	3.89 4.08
$\frac{21}{22}$	"	.00	.01	.01	.02	.02	.03	.03	.03	.04	.04	.43	4.28
2 8	"	.00	.ŏi	.01	.02	.02	.03	.03	.04	.04	.04	.35	4.47
24	"	.00	.01	.01	.02	.02	.08	.03	.04	.04	.05	.47	4.67
25	"	.00	.01	.01	.02	.02	.03	.03	.04	.04	.05	.49	4.86
26	"	.01	.01	.02	.02	.03	.03	.04	.04	.05	.05	.51	5.06
27	"	.01	.01	.02	.02	.03	.03	.04	.04	.05	.05	.53	5.25
28	"	.01	.01	.02	.02	.03	.08	.04	.04	.05	.05	.54	5.44
29		.01	.01	.02	.02	.08	.08	.04	.05	.05	.05	.56	5.64
1	Month,	.01	.01	.02	.02	.03	.04	.04	.05	.05	.06	.58	5.88
2		.01	.02	.04	.05	.06	.07	.08	.09	.11	.12	1.17	11.67
8	"	.02	.04 .05	.05 .07	.07	.09 .12	.11	.12 .16	.14	.16 .21	.18	1.75 2.33	17.50 23.88
5	"	.02	.06	.09	.12	.15	.18	.20	.28	.26	.28	2.88	29.17
6		.04	.07	.11	.14	.18	.21	.25	.28	.32	.35	3.50	35 00
7	"	.04	.08	.12	.16	.20	.25	.29	.33	.37	.41	4.08	40.88
8	"	.05	.09	.14	.19	.23	.28	.83	.37	.42	.47	4.67	46.67
9	"	.05	.11	.16	.21	.26	.32	.37	.42	.47	.53	5.25	52.50
10	"	.06	.12	.18	.28	.29	.85	.41	.47	.58	.58	5.88	58.88
11	"	.06	.13	.19	.26	.82	.89	.45	.51	.58	.64	6.42	64.17
1	Year,	.07	.14	.21	.28	.85	.42	.49	.56	.63	.70	7.00	70.00

INTEREST AT EIGHT PER CENT.

	TIME.	81	\$ 2	\$ 3	\$4	\$ 5	\$ 6	\$ 7	8 8	\$ 9	\$ 10	\$100	\$1,000
1	Day,	.00	.00	.00	.00	.00	.00	.00	.00	.00	.00	.02	.22
2	"	.00	.00	.00	.00	.00	.00	.00	.00	.00	.00	.04	.44
8	"	.00	.00	.00	.00	.00	.00	.00	.01	.01	.01	.07	.67
4	"	.00	.00	.00	.00	.00	.01	.01	.01	.01	.01	.09	.89
5		.00	.00	.00	.00	.01	.01	.01	.01	.01	.01	.11	1.1
6		.00	.00	.00	.01	.01	.01	.01	.01	.01	.01	.18	1.8
7		.00	.00	.00	.01	.01	.01	.01	.01	.01	.02	.16	1.50
8		.00	.00	.01	.01	.01	.01	.01	.02	.02	.02	.18 .20	1.78 2.00
D.		.00	.00	.01	.01	.01	.01	.02	.02	.02	.02	.20	2.0
1		.00	.00	.01	.01	.01	.01	.02	.02	.02	.02	.24	2.4
2	"	.00	.01	.01	.01	.01	.02	.02	.02	.02	.03	.27	2 6
8	" ::::	.00	.01	.01	.01	.01	.02	.02	02	.08	.03	.29	2.8
4	"	.00	.01	.01	.01	.02	.02	.02	.02	.08	.08	.81	8.1
5	"	.00	.01	.01	.01	.02	.02	.02	.08	.08	.08	.38	8.8
6	"	.00	.01	.01	.01	.02	.02	.02	.03	.08	.04	.86	8.5
7	"	.00	.01	.01	.02	.02	.02	.03	.03	.08	.04	.88	8.78
8	"	.00	.01	.01	.02	.02	.02	.03	.03	.04	.04	.40	4.00
9	"	.00	.01	.01	.02	.02	.03	.08	.08	.04	.04	.42	4.2
0		.00	.01	.01	.02	.02	.08	.03	.04	.04	.04	.44	4.44
21		.00	.01	.01	.02	.02	.03	.03	.04	.04	.05	.47	4.6
22		.00	.01	.01	.02	.02	.03	.03	.04	.04	.05	.49	4.89
4	.,	.01	.01	.02	.02	.03	.03	.04	.04	.05	.05	.51 .58	5.11 5.88
5	" :::	.01	.01	.02	.02	.03	.08	.04	.04	.05	.06	.56	5.56
6	"	.01	.01	.02	.02	.08	.03	.04	.05	.05	06	.58	5.7
7	"	.01	.01	.02	.02	.03	.04	.04	.05	.05	.06	.60	6.00
8	"	.01	.01	.02	.02	.03	.04	.04	.05	.06	06	.62	6.2
9	**	.01	.01	.02	.08	.03	.04	.05	.05	.06	.06	.64	6.44
1	Month,	.01	.01	.02	.08	.03	.04	.05	.05	.06	.07	.67	6.6
2	"	.01	.03	.04	.05	.07	.08	.09	.11	.12	.13	1.33	13.38
3		.02	.04	.06	.08	.10	.12	.14	.16	.18	.20	2.00	20.00
4		.03	.05	.08	.11	.13	.16	.19	.21	.24	.27	2.67	26.67
5	"	.08	.07	.10	.18	.17	.20	.23	.27	.80	.33	3.53	88.88
6		.04	.08	.12	.16	.20	.24	.28	.32	.86	.40	4.00	40.00
7		.05	.09	.14	.19	.28	.28	.88	.37	.42	.47	4.67	46.67
8		.05	.11	.16	.21	.27	.32	.87	.48	.48	.53	5.33	53.88
0	• •	.06	.12	.18	.24 .27	.30	.36 .40	.42 .47	.48	.54	.60	6.00	60.00
1		.07	.18	.20 .22	.27	.88 .87	.44	.51	.58 .59	.60 .66	.67 .73	6.67 7.33	66.67 78.38
	ye a r,	.08	.16	.22	.82	.40	.48	.56	.64	.72	.80	8.00	80.00

INTEREST. 115

INTEREST AT TEN PER CENT.

	TIME.	\$1	\$2	\$ 3	\$4	\$ 5	\$ 6	87	88	89	\$10	8 100	\$1000
_	IIME.	Φī	Q 2	фо	92	40	φo	01	φο	Φ 3	\$ 10	6 100	\$1000
1	Day,	.00	.00	.00	.00	.00	.00	.00	.00	.00	.00	.08	.28
2		•00	.00	.00	.00	.00	.00	.00	.00	.01	.01	.06	.56
8	"	.00	.00	.00	.00	.01	.01	.01	.01	.01	.01	.08	.88
4	"	.00	.00	.00	.00	.01	.01	.01	.01	.01	.01	.11	1.11
5		.00	.00	.00	.01	.01	.01	.01	.01	.01	.01	.14	1.89
6		.00	.00	.01	.01	.01	.01	.01	.01	.02	.02	.17	1.67
7 8		.00	.00	.01	.01	.01	.01	.01	.02	.02	.02	.19	1.94
9		.00	.00	.01	.01	.01	.01	.02	.02	.02	.02	.22	2.22 2.50
10		.00	.01	.01	.01	.01	.02	.02	.02	.03	.03	.28	2.78
11		.00	.01	.01	.01	.02	.02	.02	.02	.03	.08	.81	8.06
12	"	.00	.01	.01	.01	.02	.02	.02	.03	.03	.08	.88	8.88
18	"	.00	.01	.01	.01	.02	.02	.03	.03	.03	.04	.86	3.61
14	" ::	.00	.01	.01	.02	.02	.02	.03	.03	.04	.04	.89	3.89
15	"	.00	.01	.01	.02	.02	.03	.03	.03	.04	.04	.42	4.17
16	"	.00	.01	.01	.02	.02	.03	.03	.04	.04	.04	.44	4.44
17	"	.00	.01	.01	.02	.02	.03	.03	.04	.04	.05	.47	4.72
18	"	.01	.01	.02	.02	.03	.08	.04	.04	.05	.05	.50	5.00
19	"	.01	.01	.02	.02	.03	.03	.04	.04	.05	.05	.58	5.28
20	"	.01	.01	.02	.02	.03	.03	.04	.04	.05	.06	.56	5.56
21	"	.01	.01	.02	.02	.03	.04	.04	.05	.05	.06	.58	5.83
22	"	.01	.01	.02	.02	.03	.04	.04	.05	.06	.06	.61	6.11
28	"	.01	.01	.02	.08	.03	.04	.04	.05	.06	.06	.64	6.3 9
24	"	.01	.01	.02	.03	.03	.04	.05	.05	.06	.07	.67	6.67
25	"	.01	.01	.02	.03	.03	.04	.05	.06	.06	.07	.69	6.94
26	"	.01	.01	.02	.03	.04	.04	.05	.06	.07	.07	.72	7.22
27	" · ·	.01	.02	.02	.03	.04	.05	.05	.06	.07	.08	.75	7.50
28	"	.01	.02	.02	.03	.04	.05	.05	.06	.07	.08	.78	7.78
29 1		.01	.02	.02	.03	.04	.05	.06 .06	.06 .07	.07	.08 .08	.81 .88	8.06 8.38
2	Month, .	.01	.02	.05	.03	.08	.10	.12	.13	.15	.17	1.67	16.67
8		.02	.05	.08	.10	.13	.15	.18	.20	.28	.25	2.50	25.00
4	"	.03	.07	.10	.13	.17	.20	.28	.27	.30	.83	3.33	33.38
5	"	.04	.08	.18	.17	.21	.25	.29	.83	.88	.42	4.17	41.67
6	"	.05	.10	.15	.20	.25	.30	.35	.40	.45	.50	5.00	50.00
7	"	.06	.12	.18	.23	.29	.85	.41	.47	.53	.58	5.83	58.38
8	"	.07	.13	.20	.27	.33	.40	.47	.53	.60	.67	6.67	66.67
9	"	.08	.15	.23	.80	.38	.45	.53	.60	.68	.75	7.50	75.00
10	"	.08	.17	.25	.33	.42	.50	.58	.67	.75	.83	8.33	83.38
11	" .	.09	.18	.28	.37	.46	.55	.64	.73	.88	.92	9.17	91.67
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HOW TO FIND THE ACCURATE INTEREST.

In computing ordinary interest by allowing 360 days a year, the interest is one seventy-third greater than the accurate interest computed on a basis of 365 days to a year.

Multiplying a given sum by a given rate and dividing the product by 100, gives the accurate interest for one year. Multiply this by the number of days and divide by 365, for any given number of days: Or, multiply the principal by the number of days and the product by 274.

SHORT RULES FOR INTEREST.

If you wish to find the interest on a certain sum of money for any number of days, at any rate of interest, multiply the principal by the number of days, then divide as in the following examples:

At 3 per cent., by120	At 9 per cent., by
At 4 per cent., by 90	At 10 per cent., by
At 5 per cent., by 72	At 12 per cent., by30
At 6 per cent., by 60	At 15 per cent., by24
At 7 per cent., by 52	At 20 per cent., by18
At 8 per cent., by 45	-

THE SIXTY DAY METHOD.

Computing interest by this method 30 days are counted one month, and 360 days one year. So the interest for 60 days (or two months), is 1-6 of the interest for one year; at 6 per cent. the interest for 60 days then is 1 per cent., or 1-100 of the principal. The interest on \$100 for 60 days is \$1.00. The interest for 90 days is \$1.00 and \(\frac{1}{2}\) of \$1.00, which makes \$1.50; in the same way, for any number of days we can find, convenient parts, so that we can find the interest easily. If the interest is any other than 6 per cent. it is found in the following way: For example, for the interest at 8 per cent. just add to the interest at 6 per

cent. 1-3 of itself, and at 9 per cent. add \(\frac{1}{2}\); at 4 per cent, subtract 1-3, etc. In other words, when by the above method you have found the interest on a certain sum of money to be \$10.00 when the rate is 6 per cent., take \(\frac{1}{2}\) of \$10.00 and add it to the \$10.00, making \$15.00, if you are computing interest at 9 per cent. If you are computing interest at 3 per cent., you take away 3-6 (or \(\frac{1}{2}\)) of the \$10.00, which makes \$5.00.

TWELVE PER CENT. METHOD.

Interest of \$1.00 at 12 per cent. for 1 mo. is \$0.01; for 2 mo., 2 cents; for 4 mo., 4 cents., etc. It shows the interest on \$1 for any number of months at 12 per cent. to be as many cents as there are months.

The interest of \$1 for 6 days at 12 per cent. is \$0.002, or 2 mills for 12 days, 4 mills for 18 days, 6 mills, &c., hence, the interest for \$1 for any number of days, at 12 per cent., 1-3 as many mills as there are days.

The rule is: Reduce years to months. Call all the months cents, and 1-3 of the days mills. This will give the interest of \$1 for any time, at 12 per cent.

If you desire to find interest at any other rate than above explained, such part of this should be taken as the given per cent. is of 12. For example, if the interest is 6 per cent. take ½, if at 8 per cent. take two-thirds, etc.

If you want to find the interest on any sum of money, at any rate, for any time, find the interest first of \$1, as above explained, then multiply this by the given sum.

Another rule is to point off two places from the principal (or the sum on which you wish to compute the interest), and multiply the result by the time expressed in months, or fractions thereof. This will give you the interest at 12 per cent., and if any other rate is used, you can diminish or increase the same proportionally.

THE BANKER'S METHOD OF COMPUTING INTEREST.

To find the interest on any sum at 6 per cent. for any number of days: Rule.—Remove the decimal point two places to the left, which gives you the interest for 60 days.

Example.—What is the interest on \$650 for 60 days at 6 per cent.? Principal \$650. Interest \$6.50.

If the time is more or less than 60 days, you would first find the interest for 60 days, and then from that to the time required.

For 240 days multiply by 4.

For 120 days multiply by 2.

For 30 days divide by 2.

For 15 days divide by 4.

For 3 days divide by 20.

For 90 days add $\frac{1}{2}$ of itself.

For 75 days add 1 of itself.

What is the interest on \$300, for 75 days, at 6 per cent.? \$3.00 interest for 60 days.

.75 interest for 15 days.

\$3.75 interest for 75 days.

The following shows the time in which money will double:
SIMPLE INTEREST.

Rate per cent.	
2,	
2½,	40 years.
3,	33 years, 4 months.
3½,	28 years, 208 days.
4,	25 years.
4½,	22 years, 81 days.
5,	
6,	16 years, 8 months.
7,	
8,	
9,	
10,	

COMPOUND INTEREST.

Rate per cent.	
2,	35 years, 1 day.
2½,	28 years, 26 days.
3,	23 years, 164 days.
3½,	20 years, 54 days.
4,	17 years, 246 days.
4½,	15 years, 273 days.
5,	14 years, 75 days.
6,	12 years, 327 days.
7,	10 years, 89 days.
8,	9 years, 2 days.
9,	8 years, 16 days.
10,	7 years, 100 days.

RULES FOR COMPUTING PROFITS, PERCENTAGES, ETC.

Find the Gain or Loss when the Cost and Rate Per Cent. are Given.—Rule: Multiply the cost by the rate per cent. and point off two places to the right as cents. Example: Bought corn for \$500.00, and sold it at an advance of 10 per cent. How much did I gain? 500 multiplied by 10 per cent. equals \$50.

Find the Rate Per Cent. when the Cost and Selling Price are Known.—Rule: Find the difference between the cost and selling price, the difference will be the gain or loss; then annex two ciphers to the gain or loss so found and divide by the cost, the result will be the rate per cent. Example: Sold a house for \$10,000, which cost me \$8,000. What per cent. did I gain? Answer: \$10,000—8,000 equals \$2,000; 200,000 divided by 8,000 equals 25 per cent.

Determine the Cost when the Selling Price and the Rate Per Cent. of the Gain or Loss are Given.—Rule: Annex two ciphers to the selling price and divide by \$1.00 increased by the rate per cent. of gain or loss. Example: A cargo of tea was sold for \$25,000, realizing a gain of 25 per cent. What was the cost? Answer: 1 plus 25 equals 1.25. 2,500.00 divided by \$1.25 equals 20,000.

Find the Cost when the Loss or Gain and the Rate Per Cent. are Given.—Rule: Annex two ciphers to the gain or loss and divide by the rate per cent. Example: A lot of corn was sold at a profit of \$3,000, the percentage of profit being .15. What was the cost? Answer: 3,000 divided by 15 equals \$2,000.

Find the Rate when the Cost and Gain or Loss are Given.—Rule: Annex two ciphers to the gain or loss and divide by the cost. Example: A man sold a lot of oats which cost him \$650, and gained \$130. What was the gain per cent.? Answer: \$13,000.00 divided by 650 equals 20 per cent.

DISCOUNTS IN TRADE.

Many wholesale houses furnish "list" prices to retailers. These list prices were once the retail prices, but now they are made higher, subject to discount. A discount is the deduction of a certain amount from the "list" prices, and is called "trade discount." The deduction is made at a certain rate per cent: The rate of discount depends upon the amount of the bill, or the time in which it is to be settled. Two or more discounts are sometimes allowed, say, for example, 20% and 5%, or in business language, "20 and 5 off." Thus, "10, 5 and 3" would mean three successive discounts. This does not mean the sum of the three, but 10% on the first payment, 5% on the second, and 3% on the final. For example, a merchant buys a bill of goods amounting to \$100, \$50 to be paid as cash with 10% discount on the \$50, \$30 to be paid in thirty days at 5% discount on the \$30, and the remaining \$20 to be paid at the end of sixty days, with 3% discount on the \$20.

A merchant should not confuse the meaning of "20 and 10 off," and "thirty off." In buying for cash, 20% off \$100 of course is \$20; then the wholesale house gives an extra inducement to make the sale of 10% discount on the remaining \$80, which is eight dollars, or a total deduction of \$28 on a purchase of \$100. It can readily be seen that this would not equal a single discount of 80%, which is \$30.



BANKS AND BANK FORMS

The simple interest of a draft or note, deducted from the same in advance, or before its maturity, is bank discount.

In States where grace is allowed on notes and drafts, the interest is computed on the time of the note and also the additional

days of grace. They generally count the legal rate of discount the same as the legal rate of interest.

A note discounted at a bank is one that is received as security for money paid for it, the interest for the time it was given being deducted. In other words, if you desire to get, for instance, the sum of ninety-four dollars, the note, given as security for the payment of this money, calls for one hundred dollars, if the rate of interest be 6 per cent. and the money gotten for one year.

When a note bearing interest is discounted, the interest for full time must first be added to the face of the note, and then the discount is computed from the whole amount.

The time a note has to run is counted from the day it is discounted to the day of its maturity, excluding the day of discount.

OPEN A BANK ACCOUNT.

Every business man ought to keep a small bank account, if he cannot keep a large one. Much care and responsibility can be relieved, and a few rules hereafter will suffice.

Always make your deposit in the early part of the day.

One person of a firm should generally do the banking.

See that your checks are indorsed and properly arranged.

Use a deposit ticket if you have one.

Draw just as few checks as possible.

Sign your name always in one hand writing.

Never have a blank space in a check, less the face be increased.

When your checks are returned by the bank, cut out and destroy the signature and keep the checks for receipts, if they are for money paid.

Don't lose your check book.

If you get notes discounted or have any collected, see that you get credit for them.

Ask the banker anything you do not understand about business you wish to do with him.

CHECKS.

A, check is an order on some bank from a person who has money in the bank, directing a certain sum of money to be paid to the person therein named. A check is generally regarded as cash in business, but it is really not a payment until it is cashed.

A check must be presented without unreasonable delay, in order to hold the indorser of the same.

If a check is made payable to one, "or bearer," it is transferable without indorsing it.

Always write the amount of a check in words and figures.

The maker of a check can countermand its payment by notifying the bank not to pay the same.

Always present checks as soon as received.

The check is void if presented after the death of the man who made it.

If you are in the habit of signing your name "John Smith," and the check is made payable to J. Smith, always sign "J. Smith," and "John Smith" below.

If a bank pays a forged check, it cannot be charged to the one whose name is forged.

A check has no days of grace. It is due whenever you present it.

If a cashier of a bank writes across the face of the check the word "good," and then signs his name, this is called a "certified" check.

If you desire to draw money from your own account, write a check out in the usual way, and in place of putting your name on the face of the check write the word "self."

A certificate of deposit is often used in making remittances. A certificate of deposit is a statement, or a receipt, the bank gives for temporary deposits, used when a man does not keep a regular bank account.

HOW TO INDORSE CHECKS.

Always write your name across the back of the left end of the check.

Never give a check dated ahead.

If you owe a man a bill of one hundred dollars, and do not have the money to pay him, and you desire to send him a check for one hundred dollars and date it ahead, expecting to have the money in bank on the date of the check, send a check for the amount in bank and date it the day it is made; but be sure you have the money in bank when you draw the check.

If the face of a check bears the word "Rev.," or some other title, it must be endorsed the same way.

If you desire a check to be paid to a particular person, write, for instance, "Pay to Peter Smith, or order," and sign your name.

A check payable to your order should not be indorsed until you desire to deposit the same or to use it.

Never accept anyone's check without reading it carefully.

When you pay some debt with a check always write on the face of the check, immediately under the amount for which it is given, the words, "In full of account to date," or "In payment for medical attention to date," or anything for which the check is given. Old checks are always returned to you and you can keep them as receipts.

A corporation check is sometimes signed by the president and secretary, or by the treasurer and secretary. Anyone of the corporation who is authorized to sign the check can do so. Some firms take precaution to have their checks counter-signed by the president or vice-president, even when signed by the treasurer or secretary. Such checks are always counter-signed by the president, but if he is absent, the vice-president signs them, and in this case the bank should be previously instructed not to pay any checks unless they are signed, or counter-signed, by the president or vice-president. If the bank would go contrary to the instructions, the bank would be the loser.

The same rules for indorsing notes apply to checks. This is fully explained under the treatise on notes in this book.

The following is a common form of check. One form is all that is necessary, as our explanations are complete.

No. 281.

Harrisburg, Pa., September 10, 19...

Union Deposit Bank.

Pay to the order of John Doe One Hundred Dollars.

\$100.00.

H. J. SPINNER.

DEPOSIT CERTIFICATE

No. 30.

\$3,000.

FROM UNION DEPOSIT BANK.

Harrisburg, November 21, 19...

This is to certify that William Myers has deposited in this bank Three Thousand Dollars, payable to the order of himself, on the return of this certificate.

J. R. Jones, Cashier.

DEPOSIT TICKET.

Union Deposit Bank.

Credit J. K. Smiley:		
Large notes,	\$20	00
1s and 2s,	3	00
Gold,	5	00
Silver,	4	00
Checks, J. L. Kurtz,	30	00
Total,	\$62	00

TIME TABLE USED BY BANKERS.

Easy way to find the number of days between any two of the same year, or two consecutive years. Examine following table. The numbers in black at head of columns stand for the month: 1, January; 3, March. In leap year add 1 to the numbers, corresponding, of all the dates after 28th of February.

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IMPORTANT INFORMATION ABOUT DRAFTS.

A draft is a written order made by a preson or firm to another, specifying a certain sum of money to be paid at a certain specified time to a third party.

The great banking centers of the United States are New York and Chicago; most all of the leading banks all over the country have some money deposited in these two cities, or else in some other large city.

If the cashier of a certain bank should issue his draft on a bank in some other city, this draft is considered perfectly safe, and when the proper person in whose favor it is drawn indorses it, the draft can be collected at almost any place. If, for instance, Peter Smith has money on deposit at the Second National Bank of Pittsburg, and he owes Stevens & Co., of Philadelphia, one thousand dollars, he, of course, can remit the amount by merely sending his personal check; or, can take that amount of money in currency to the Second National Bank named and get this bank to give him a draft on some bank in Chicago, or New York. where the Second National Bank has money on deposit. draft would be made payable to the order of Stevens & Co., or Peter Smith could have it made payable to his own order. course, if the draft is made payable to the order of Peter Smith, he would have to sign his name on the back before mailing it. The way to endorse it would be, "Pay to the order of Stevens & Co.," and then sign his name. Now, if Smith should fail the next day after he had sent the draft, the money, of course, could be collected on this draft. Now, suppose Smith had sent his personal check for this amount, and the day following Smith fails, his check, of course, would be worthless.

It is readily seen that it is always the safest plan to send a bank draft; they cost very little, and are generally preferred by business houses.

139

\$100.00.

December 10, 19...

Ten days after date, pay to the order of Second National Bank, One Hundred Dollars. Value received and charge to the account of No. J. P. Thomas.

To James Smith, Elmira, N. Y.

FORM OF A BANK DRAFT.

\$150.75.

CHICAGO SAVINGS BANK.

Chicago, Ill., March 5, 19...

Pay to the order of Elias Fry, One Hundred Fifty and 75-100 Dollars.

To First National Bank, Detroit, Mich.

No. 18.

J. R. Vansant, Cashier.

DEMAND DRAFT ACCEPTED.

\$150.75.

Boston, Mass., November 12, 19...

On demand, pay James Pugh, or order, One Hundred Fifty and 75-100 Dollars, value received, and charge the same to the account of

John Logan & Co., 416 Spruce street.

To H. J. Smith, Charleston, N. C.

This draft, as soon as received by James Pugh, should be taken to H. J. Smith and have him write across the face of it the word "accepted," in red ink, with the date and his signature.

DRAFT PAYABLE AT SIGHT.

\$500.00.

Stamford, Conn., August 7, 19...

At sight, pay to the order of Michael Croll, Five Hundred Dollars, value received, and charge the same to the account of

S. A. GREENE.

To Samuel Reed, Philadelphia, Pa.

A BILL OF EXCHANGE, OR FOREIGN DRAFTS.

Exchange for £200.

New York, Dec. 10, 19...

Ninety days after sight of this, my First of Exchange (Second and Third of the same tenor and date unpaid), Pay to the order of P. L.

IMPORTANT INFORMATION ABOUT DRAFTS.

A draft is a written order made by a preson or firm to another, specifying a certain sum of money to be paid at a certain specified time to a third party.

The great banking centers of the United States are New York and Chicago; most all of the leading banks all over the country have some money deposited in these two cities, or else in some other large city.

If the cashier of a certain bank should issue his draft on a bank in some other city, this draft is considered perfectly safe, and when the proper person in whose favor it is drawn indorses it, the draft can be collected at almost any place. If, for instance, Peter Smith has money on deposit at the Second National Bank of Pittsburg, and he owes Stevens & Co., of Philadelphia, one thousand dollars, he, of course, can remit the amount by merely sending his personal check; or, can take that amount of money in currency to the Second National Bank named and get this bank to give him a draft on some bank in Chicago, or New York. where the Second National Bank has money on deposit. draft would be made payable to the order of Stevens & Co., or Peter Smith could have it made payable to his own order. course, if the draft is made payable to the order of Peter Smith, he would have to sign his name on the back before mailing it. The way to endorse it would be, "Pay to the order of Stevens & Co.," and then sign his name. Now, if Smith should fail the next day after he had sent the draft, the money, of course, could be collected on this draft. Now, suppose Smith had sent his personal check for this amount, and the day following Smith fails, his check, of course, would be worthless.

It is readily seen that it is always the safest plan to send a bank draft; they cost very little, and are generally preferred by business houses.

A draft is subject to the same laws as notes, in the respect that it can be made negotiable, or non-negotiable.

A person who makes a request is called the Drawer.

The one in whose favor this request is made is called the Payee. The person to whom this request is made is called the Drawee.

The drawer places his name at the lower right corner of the draft.

The drawee's name appears on the lower left corner, and in the body of the draft appears the name of the Payee.

If a draft is drawn on some one who lives in a foreign country, this draft is called a "Bill of Exchange."

Drafts can be made payable on demand, at sight, at a certain time after date, or a certain number of days at sight.

In the acceptance of the drawee, a draft is usually presented to him. He accepts the draft by writing the word "accepted" across the face, also the date and his name.

No drafts are binding until they are accepted.

A draft is usually protested in order to entitle the holder of the same to recover from the drawer when payment has been refused.

If you do not desire a draft to be protested, you should state the fact to the banker, or pin the words "no protest" on the end of the draft.

It is necessary to give proper notice of non-payment of a draft. When you make a draft payable at a certain time, you will be notified when the draft is due.

A draft that is made payable on demand, or at sight, is presented at once for payment only.

A draft that is drawn on a person in a foreign country, which draft is called a "Bill of Exchange," must be protested if payment is not made when due.

If a man does not pay the draft promptly, the same is said to be "dishonored," and it is at once protested, so that legal measures can be taken to recover the amount due.

If there are several persons in a firm on which a draft is drawn,

the draft need be presented to but one of the firm. If the draft is not paid, notice must be given at once to all parties, to hold them liable.

Always present drafts during business hours.

The drawee, when he accepts a draft, should himself write the acceptance on the draft, or else some other one duly authorized should do so and add his own name, but above his name should be written "Per his attorney."

As we have said, there are three different kinds of drafts, we might mention that in some places days of grace are added, and in some places no grace is allowed.

A demand draft has no days of grace.

DRAFTS WITH BILL OF LADING ATTACHED.

Many times a consignor desires part of his money, or all of it, before the goods are lifted by the consignee, or the person to whom the goods are sent, and at the same time the consignee does not have the money to pay in advance for the goods. The consignor, for example, is J. P. Thomas, the consignee's name is James Smith. The consignor sends a bill of goods to the amount of one hundred dollars to James Smith and desires to have the money when Smith lifts the goods, the goods being sent by freight. Thomas, for example, writes a draft at three days' sight, for the amount, drawn on James Smith. Thomas then attaches this draft to the bill of lading and deposits same in a bank for collection. Smith goes to the bank in his city, pays the draft. gets the bill of lading and can go to the freight office and lift his goods. The purchaser receiving the goods in this way, of course. should demand the best references from the shipper and know that the goods will be as represented.

The following is a form of draft as here stated:

\$100.00.

December 10, 19...

Ten days after date, pay to the order of Second National Bank, One Hundred Dollars. Value received and charge to the account of No. J. P. Thomas.

To James Smith, Elmira, N. Y.

FORM OF A BANK DRAFT.

\$150.75.

CHICAGO SAVINGS BANK.

Chicago, Ill., March 5, 19...

Pay to the order of Elias Fry, One Hundred Fifty and 75-100 Dollars. To First National Bank, Detroit, Mich.

No. 18.

J. R. Vansant, Cashier.

DEMAND DRAFT ACCEPTED.

\$150.75.

Boston, Mass., November 12, 19...

On demand, pay James Pugh, or order, One Hundred Fifty and 75-100 Dollars, value received, and charge the same to the account of

JOHN LOGAN & Co.,

416 Spruce street.

To H. J. Smith, Charleston, N. C.

This draft, as soon as received by James Pugh, should be taken to H. J. Smith and have him write across the face of it the word "accepted," in red ink, with the date and his signature.

DRAFT PAYABLE AT SIGHT.

\$500.00.

Stamford, Conn., August 7, 19...

At sight, pay to the order of Michael Croll, Five Hundred Dollars, value received, and charge the same to the account of

S. A. GREENE.

To Samuel Reed, Philadelphia, Pa.

A BILL OF EXCHANGE, OR FOREIGN DRAFTS.

Exchange for £200.

New York, Dec. 10, 19...

Ninety days after sight of this, my First of Exchange (Second and Third of the same tenor and date unpaid), Pay to the order of P. L.

Smyser Co., Two Hundred Pounds Sterling, Value received, and charge the same to account of James Curring.

To Conrad McGuire & Co.,

Bankers.

No. 80. Eng.

Letters of Credit are generally used, but the above form shows a Bill of Exchange that is yet frequently used by persons who desire to travel in foreign countries. Bills of Exchange, or Foreign Drafts, are generally drawn in sets of three; each one of these refers to the other two in order to prevent them from being lost. If John Smith, for instance, desires to travel over Europe, he can estimate his expenses and have them divided, a bill sent to one place, another bill to another place, and have them sent by different routes. As he gets to the different places, he can draw his money and thus avoid carrying a large sum of money on his person.

HOW TO KEEP ACCOUNTS.

It is not our intention to give a complete treatise on book-keeping. We wish only to call attention to this important branch. Not every one can be an expert book-keeper, but any person can keep a correct account of all his business transactions, so that he can see at a glance what he owes or what others owe him. Everyone who is familiar with the rules and principles of common arithmetic can keep a correct account of his own business affairs. Strange to say, there are few pepole who can keep the simplest form of account correctly. Many individuals are deterred from learning proper forms because they suppose the art of book-keeping is very difficult.

A farmer should keep his books in such a manner that he can see at a glance what product is the most profitable for him to raise, what he owes, and what money is due him from any source.

Merchants who would be successful in business affairs keep their accounts so that in a few minutes they can determine their liabilities and assets.

The treasurer of any association who keeps his accounts correct, clear and in good form, is appreciated for the evidence of his honesty and may be selected for higher positions of trust and responsibility.

A merchant should have his dealings all explicitly expressed in his accounts. He should settle often with his customers, and be able to tell at a glance how his accounts stand.

Even the housekeeper, who would avoid any misunderstanding with servants or others, should keep a clear account of all expenditures.

In fact, all persons who have any accounts with others, should have a form which will show them at a glance how their accounts stand. Whenever you perform any labor for anyone, or let anyone have an article, enter the date of the work performed or the article given and use the word "to," placing the value of it in the

debit side or left hand column marked "Dr." When any person lets you have an article or works for you, enter the description as stated above, but use the word "by," and place the value of it in the right hand or credit column, which column is marked "Cr." The difference can soon be found by subtraction.

The number and kind of books required for any business depends on the extent of the business. A man can conduct a limited cash business in an ordinary memorandum book. He can use the front part of the book as a private cash book, and the back part of it as a ledger. The part used as a ledger ought to be paged and a small index made. However large or small the business, the day-book should contain statements of every business transaction which gives rise to persons owing us or our owing them, properly arranged under the heads of debit and credit. The transactions should be entered in this book at the time they are made, in regular order.

The book should be opened by stating the name of the owner and his residence; the day, month and year should then be written, and this, with the date of the first transaction, should appear at the top of each and every page.

The ledger is employed for collecting the scattered accounts of the day-book. The accounts which relate to the same person are brought together on one page, showing all the debits and credits, thus enabling the owner to tell at a glance how he stands with any person. The transfer of accounts from the day-book to the ledger is called "posting."

We give a few forms which may aid one in starting accounts. There are two methods of book-keeping, single and double entry. The former is generally used by persons engaged in ordinary business, because it is more simple and is sufficient for such purposes. It requires only three books, Day-Book, Ledger and Cash Book; to these may be added also a Bill Book. In this book all notes received or given are recorded, with any explanation as to when drawn, time, etc.

DAY BOOK.

Chas. Crenshaw, Detroit, Mich., Nov. 7, 19...

x 1	J. SMITH, Dr. To 6 yds. of muslin, @ 6 cts. a yd.,	87	46
	JAMES KUNTZ, Dr.		
x 2	To 1 pr. of shoes,	\$2	15
x 3	DAVID FILMORE, Cr.		
	By 2 yoke of oxen,	230	00
	JAMES KUNTZ, Dr.		
	To 12 lbs. nails, at 5 cts.,		
x 2	To 4 galls. molasses, @ 32 cts.,	\$ 2	88
1	Cr. By 8 lbs. wool, @ 36 cts.,	\$2	88

LEDGER.

Dr.	J. SMITH.									
19 Nov. 3.	To sundries, " sundries,	\$12 75 70 00	19 Nov. 4. 1 " 9. 1	By coffee and tea,		75 00 00				
" 30.	To Balance,	82 75 16 00			82	75				

Dr.	Dr. JAMES KUNTZ.								
19 Nov. 6. 1 7. 1 9. 1	To sundries, sundries,	\$2 15 64 9 66 15 .45	19 Oct. 7. 1 " 10. 1	By cotton,	\$2 12	88 57 			

CASH BOOK.

Dr.	Cash.									
" 12. " 15. Nov. 12.	Rec'd of J. Kuntz,	150 80 21 106 807	00 75 — 75 —	19. Nov. "		" J. Smith, . " expenses in store,	76 50 44 8 180 807	00 00 40 20 16 75		

THE ACCOUNT OF A FARMER.

. 1	9	JOHN DREW.	Dr.		Cr.	
Dec.	4 7 9 11 15	To 3 bush. Corn, @ .70,	\$2 22 4	10 00 80	\$16 12	90

HOW TO KEEP ACCOUNTS.

THE ACCOUNT OF A MECHANIC.

19	19			HENRY MILLER.											Dr.		Cr.			
Nov.	7 8 10 12	То " Ву	2 1 8 C	days'	work,	:		:	:	:	•	:	:	:	:	:	 \$2 1 2	00 00 00	\$ 5	00

THE ACCOUNT OF A MERCHANT.

19.	••	JOHN WELLS, Phila., Pa.	Dr.	Cr.	
June, July, Aug.	7 9 11 12 7 8	To 4 yds. Cassimere,	\$7 00 50 75 50	\$6 00 2 00	

A FORM OF STATEMENT.

Most business men, each month, send a statement to their customers, to show the amount of each transaction, without giving details. A single page, showing debits first, then the credits, is used. The balance is determined and written below as follows:

STATEMENT OF ACCOUNT.

NEW YORK CITY, Nov. 1, 19...

J. M. SPINNER, Harrisburg, Pa.,
In account with THE COLUMBIA MACHINE Co.

Aug.	1 7 15 25	To Balance,	8 24 10 50 6 82	
Aug.	8		12 00 10 25	

The object of book-keeping is to find out whether a man is gaining or losing. There should be a profit and loss account, to show whether or not a man's business is paying. This can be shown by comparing the amount he had invested in business at one time with the amount invested at a later date.

ORDERS.

An order is simply a written request to deliver goods or money to some person named, to his order or the bearer, on account of the person signing such request. An order can be made negotiable or non-negotiable. The person on whom an order is drawn is not obliged to pay it unless he accepts it

ORDER FOR MONEY.

Naperville, Ill., Dec. 12, 19...

Mr. J. H. Marshall,

Please pay Chas. Stroh, or bearer, Five Dollars on my account DAVID C. HOYT.

ORDER FOR MERCHANDISE.

Racine, Wis., Nov. 3, 19...

Mr. Wm. Wells,

Please pay Chas. Smith, Seventy-five Dollars in merchandiseand charge to SAMUEL COLLINS.

ORDER FOR GOODS STORED.

Sandusky, O., Oct. 18, 19...

Messrs. Brown. Jones & Co.:

Please deliver to Isaac Hill, or order, One Hundred Barrels of Flour, stored by me in your warehouse.

JESSE PERRY.

RECEIPTS.

A receipt is simply a written acknowledgment that a certain sum of money, or some article of value, has been received. A receipt for money is evidence of a payment to a person who signs it. It is, however, not always conclusive. If it can be proved with sufficient evidence that it was obtained by fraud, or given by mistake, it may be legally corrected. One of the most important clauses in a receipt is that which defines the debt for which payment was made. The law does not compel anyone to give a receipt, but it is courteous in business to do so when a receipt is desired. If a receipt is given by one's agent, such agent should sign the name of the principal person and then underneath "Per," followed by his own name. Always date a receipt, giving time payment has been received, from whom, the amount, and for what purpose or debt given. Always state whether the receipt is made on account, in full of all demands, or in full of account.

Always take a receipt when you pay anything, to avoid any misunderstanding or trouble in the future. It is not necessary that you take a receipt when paying a note, because the indorsement of the payee and the return of the note becomes a receipt itself, which note you can destroy, or, better, destroy the signature.

RECEIPT FOR MONEY ON ACCOUNT.

\$50.00.

Received, Ashville, N. C., Dec. 12, 19... of Robert Morris, Fifty Dollars, on account.

L. O. Hill.

RECEIPT IN FULL OF ALL ACCOUNTS.

\$160.00. New Orleans, La., Dec. 8, 19...

Received of Simon Peterson, One Hundred and Sixty Dollars, in full
of all accounts.

Armstrong & Phelps.

RECEIPT IN FULL OF ALL DEMANDS.

\$100.00.

Akron, O., Sept. 3, 19...

Received of Jas. Blaine, One Hundred Dollars, in full of all demands to date.

GEO. H. STEVENS.

RECEIPT FOR A NOTE.

\$500.00.

Hannibal, Mo., Oct. 10, 19...

Received of Clyde Shaffner, his note at sixty days for Five Hundred Dollars, in full of account.

GEORGE WAKEFIELD.

RECEIPT FOR MONEY ADVANCED ON A CONTRACT.

\$1,000.00.

Aurora, Ill., Nov. 9, 19...

Received of William Kent, One Thousand Dollars, in advance, on a contract to build for him a brick house, at No. 177 Walnut street, St. Louis. DAVID C. HOYT.

A RECEIPT FOR RENT.

\$25.00.

Richmond, Va., March 4, 19...

Received of D. B. Foster, Twenty-five Dollars, for rent of dwelling at No. 634 Boas street, for month of June, 19...

K. L. BAXTER.

RECEIPT FOR A NOTE OF ANOTHER PERSON.

\$200.00.

Vicksburg, Miss., June 10, 19...

Received of Thomas Jones, a note of Clark Greene, for the sum of Two Hundred Dollars, which, when paid, will be in full of all demands to date.

SMITH, STEELE & Co.

BILLS OF PURCHASE.

A statement of goods or articles bought at one time, including both the price and quantity of each separate article, also the amount of the whole purchase, is called a Bill of Purchase. When the goods are paid at the time bought, the seller should receipt the statement or Bill of Purchase, as in the following examples. If paid by note that fact should appear.

para of note that race broats app	, out 1
	Philadelphia, Pa., Dec. 1, 19
Mr. Jos. McKean,	
Bought of S. L.	Jenkins.
2 lbs. Paint @ 18c,	
3 Pair Gloves @ \$2.00,	
3 Umbrellas @ \$1.50,	
	\$10 86
	Received Payment,
	S. L. JENKINS.
Po	ughkeepsie, N. Y., Nov. 1, 19
S. O. Hammers,	
Bought of David	C. Joyce.
18 Sacks Flour @ 30c,	\$5 40
20 lbs. Green Tea @ 19c,	
17 lbs. Sugar @ .05c,	
	\$10 O5
Received payment, by	•
garanti garant	DAVID C. JOYCE,
	==:12 O. 0010M,

David C. Joyce, Per J. L. Smith.



FOLLOWED BY ALL KINDS OF LEGAL BUSINESS FORMS, SUCH AS AGREEMENTS, CONTRACTS, DEEDS, MORTGAGES, WILLS, ETC., ETC.; CAREFULLY SELECTED AND EXAMINED BY THE BEST LEGAL TALENT AND ADAPTED TO PEOPLE IN ANY PART OF THE COUNTRY

One of the seven was wont to say that laws were like cobwebs—where the small flies were caught and the great break through.—Bacon.

Man is unjust, but God is just; and finally justice triumphs.—Long-fellow.

The law is defined by Blackstone as the rule of human action or conduct. The term is generally understood to refer to the civil or municipal regulations of a nation, as applied to a certain country.

The best advice that I would give to a man who is involved in any litigation, is to go to the best lawyer he knows for counsel. It is not the object of this department to teach a man to be his own lawyer. Many books that profess to give a man a complete legal education, so that he can transact all his legal affairs, sometimes get men into trouble. Still, a chapter like the following will prevent many mistakes, and will many times settle questions in his mind without his consulting a lawyer. We cannot always do without lawyers; we must have them sometimes. But it is entirely useless for a man to pay a lawyer five or ten dollars for a little writing that he can do himself. And as the law presumes that no man is ignorant of the law, so knowledge of commercial

law is essential to the most intelligent and safe conduct of one's business.

Any man with an ordinary education can write a simple contract between himself and neighbor, or a man he is hiring, or write a deed to a small piece of land, or write a bill of sale, or a mortgage, where he must give a lawyer five or ten dollars to do it, and at the same time lose a day going to the office of the lawyer. This book enables you to be your own lawyer on all such matters. Many men die without making a will, because they do not know how and they do not want to pay some one ten dollars to do it. This chapter gives you such practical information, and it also gives simple forms used in all transactions of business.

BRIEF POINTS IN BUSINESS LAW.

Ignorance of the law does not excuse anyone.

The law does not compel anyone to do that which is impossible. Signatures made with lead pencil hold good in law.

No consideration is sufficient in law if illegal in its nature.

Present checks or drafts for payment without unreasonable delay.

"Value received" is usually written in a note and should be, but still it is not necessary. If it is not written, it is presumed by law or may be supplied by proof.

If a letter containing a protest of non-payment be put in the post-office, no miscarriage of the same affects the party giving notice.

The husband who acquires a right to a bill or note, which was given to the wife after marriage, or before, may indorse it.

The indorser of a note, or other paper, may prevent his own liability to be sued by writing the words "without recourse," above his name.

An indorser has the right of action against all others whose names were on the bill when he received it. Acceptance applies to bills, but not to notes. It is an engagement on the part of a person on whom the bill is drawn, to pay the same according to its tenor. As stated in reference to drafts, the word "Accepted" is written across the face of the bill, giving date of acceptance.

Anyone who finds negotiable paper, as in the case of any other property, must make a reasonable effort to find the owner before such finder is entitled to appropriate the same to his own purpose. If the finder conceals it, he is liable to be punished for larceny or theft.

It is well to remember that a receipt for money is not always conclusive.

The law prefers written evidence to oral evidence because of its permanent character.

A written instrument is to be construed and interpreted by the law, according to the simple, natural and customary meaning of the words used therein.

Any claim which does not rest upon a seal or judgment must generally be sued within six years of the time it arises.

If nothing is paid on such a debt until it has been "cut off" by the statute of limitations, and a payment is afterward made, the debt revives and the claim holds good for another period of six years from the date of such last payment.

If the debtor is out "beyond sea," that is, out of the United States, when a debt becomes due, the six years do not begin until such party returns; if he then afterwards leaves the State, the statute runs (that is, the time is counted) just as though he remained.

The fact should be remembered that the maker of an "Accommodation" bill or note, one for which he has received no consideration, having lent his name or credit for the benefit of the holder, is not bound to such person accommodated, but the maker of such bill or note is bound to all other parties, just the same as if the consideration for which it was given was good.

The principal is liable for the acts of his agents, and an agent is liable to his principal for errors.

Anyone who indorses a note is exempt from liability, if the notice of its dishonor is not mailed or served within twenty-four hours of its non-payment.

If the principal maker of a note should die, the holder of such note need not notify surety that such note is not paid until after the settlement of the maker's estate.

A note is payable on demand if no time is specified.

The indorsement of a check by the payee is sufficient evidence for the drawer that the payee received the money for it.

The want of consideration is a good defense between the original parties to such paper; but after the same has once been transferred, before it is due, to an innocent holder for value, it is not a defense.

There are cases in which it happens that the holder of paper has a right to demand payment before it is due, or before maturity. For example, in case a draft has been protested for non-acceptance and parties duly notified, the holder of such paper may at once proceed against the drawer and indorsers.

A bank is liable to the owner for the full amount of a paper when such negotiable paper has been pledged to a bank as security for paying a loan or debt and falls due, if the bank fails to demand payment and protest the same when dishonored.

If any kind of negotiable paper is payable in a State other than the one in which it is made, the laws of the State in which it is made payable, will govern it. If any negotiable paper is made payable in the same State in which it is made, the same paper will be governed by the laws of that State. If a marriage contract is valid where it is made, it is generally valid everywhere. A contract that relates to personal property is also interpreted by the laws of the place where it is made; but contracts that relate to real estate are governed by the laws of such place where the land is situated.

ALL ABOUT AGREEMENTS AND CONTRACTS.

A contract is simply an agreement between two or more persons to do, or not to do, a certain thing, within a specified time, for a consideration. Contracts should be reduced to writing and made explicit to prevent misunderstandings and expensive law suits. It is always well to have some one sign as a witness to a written contract or agreement, but it is not necessary that the witness know what the document contains.

Never change the date or any part of a contract after it is signed; such alteration makes the agreement void.

Always state in the contract the time within which the conditions of such contract are to be performed.

Never make a contract with a minor, a lunatic, or with anyone without a consideration; such contracts cannot be enforced.

Never make a contract on Sunday.

It is always best to have a written contract, because an oral contract is often proved with difficulty.

Parol (verbal) testimony is not admissible to contradict or vary the terms of a written agreement, but such testimony is admissible to explain such contract when not clear.

Each party should have a copy of the contract or agreement.

The sign, or mark made with a pencil, is good in law when proved by witness, but it is always best to write it with ink.

It is important that the subject matter and consideration in a contract be both legal and possible.

Always use words in a contract that have but one meaning and the meaning you intend to convey. Most misunderstandings are caused by the words of a contract being arranged in such a way that courts interpret them to mean something different from what is meant by the party or parties making the contract.

Never use needless repetitions or technicalities in a contract.

A contract with a minor, or a person of unsound mind, or an intoxicated person, for medicine, clothing, or necessaries, is binding, but it is essential that they be necessary in the particular case.

Improper spelling does not make a contract void, because the law looks at the intention of the makers.

As a rule, a married woman was not competent, at common law, to make a contract, unless for necessaries, when her husband fails to make proper provision for her. But the married women's statutes in most all of the states now give her the same power as if she were a single woman. She cannot become surety on a note in Pennsylvania.

A contract does not become legal until both parties have accepted it.

Always make land contracts under seal.

A contract made through fear of violence or imprisonment or other undue influence, is not binding.

A contract cannot be enforced if Providence makes it impossible to be performed. The same is true where one is prevented by an act of a public enemy.

If fraud can be proved against one party to a contract, it cannot be enforced.

When one contracts for the sale of goods by sample, the goods must correspond with the sample to make the contract binding.

When there is no specified time for payment mentioned in the contract, which calls for the delivery of goods, there is an implied contract to pay on delivery of the goods.

A verbal contract is binding for one year in hiring an agent, clerk or servant, but it must be in writing to be valid for a longer time.

If you have a contract under seal and a release is desired, always make the release under seal; when the law requires it to be in writing, a verbal agreement cannot dissolve it.

A corporation has the power to make a contract strictly within

the limits prescribed by its charter, or by special or general law.

If you make a verbal proposition to another and name no special time for its acceptance, such proposition is not binding unless accepted at once. When you give a person the option or refusal of property at some specified price, you should give him a certain time in which to make up his mind whether or not he will buy. He must accept within the certain named time to make the option binding. The one who gives the option also has the right to withdraw it, and sell the property to another at any time previous to the acceptance by the first party, if the offer is gratuitous, that is, no consideration given to support the same.

If you mail a letter of acceptance to an offer or proposition of any kind, and immediately after receive a letter withdrawing the offer, the contract as first offered and then accepted is binding. An acceptance does not take effect from the time it is received, but from the time it is mailed. Of course, it must be in accordance with the original offer or proposition, because any new matter added would be a new offer. Whether you accept the offer in writing, or verbally, it is binding, because it is an expressed assent.

If one make a contract under a mistaken impression of the law, it is not void, because everybody is presumed to know the law. Of course, this applies only to contracts otherwise legal.

A refusal of an offer cannot be withdrawn without the consent of the other party. The matter is ended, of course, when the proposition is refused. No person but the one to whom it is made, has the right to accept an offer.

What is said to be a valuable consideration is either money, or property, or service of some kind, or injury to be suppressed.

A promise to marry is considered to be a valuable consideration. On any contract one is not necessarily benefited in order to prove a consideration; for instance, a man who indorses a note is liable although he derives no benefit. But if he promises to do something himself, for which he receives no consideration, there is, of course, no right of action for breach of such contract.

The breach or non-performance of any essential term of a contract, or the omission of the same, will make it void.

Don't let any one force you into a contract.

Don't think that you can withdraw a proposition that you made in writing and sent by mail.

Don't sign a contract till you weigh everything therein.

Don't forget the fact that the courts will not enforce an agreement which may be too severe; and remember that the courts will construe an agreement or contract according to the law where such contract was made.

Remember that accepting a proposition conditionally is not binding on the party making the proposition.

GENERAL FORM OF AGREEMENT.

This agreement, made this......day of....., one thousand eight hundred and....., between A, of....., county of....., and State of Pennsylvania, of the first part, and B, of...., in said county and State, of the second part.

Witnesseth, that the said A, in consideration of the covenants and agreements on the part of the party of the second part hereinafter contained, doth covenant and agree to and with the said B that (here insert the agreement on the part of A).

And the said B, in consideration of the covenants on the part of the party of the first part, doth covenant and agree to and with the said A, that (here insert the agreement on the part of B).

In witness whereof, we have hereunto set our hands and seals, the day and year first above written.

A [Seal.]

B [Seal.]

It is well to fix the amount of damages for any violation of a contract or agreement, which may save litigation. Something like the following can be inserted:

And it is further agreed, between the parties herein named, that if either party fail to perform his part of the agreement, he

shall pay the other the cash sum of Fifty Dollars as liquidated damages.

AGREEMENT FOR HIRING A CLERK.

This agreement, made this eleventh day of July, one thousand eight hundred and ninety-eight, between Samuel Smith, of Harrisburg, county of Dauphin, State of Pennsylvania, party of the first part, and James Doe, of Carlisle, county of Cumberland, State of Pennsylvania, party of the second part:

Witnesseth, that said James Doe agrees faithfully and diligently to work as clerk and salesman for the said Samuel Smith, for and during the space of one year from the date hereof, should both live such length of time, without absenting himself from his occupation; during which time, he, the said Doe, in the store of said Smith, of Harrisburg City, will carefully and honestly attend, doing and performing all duties as clerk and salesman aforesaid, in accordance with his instructions and in all respects as directed and desired by the said Smith.

In consideration of which services, so to be rendered by the said Doe, the said Smith agrees to pay to said Doe the annual sum of Twelve Hundred Dollars, payable in twelve equal monthly payments each upon the last day of each month; provided that all dues for days of absence from business by said Doe shall be deducted from the sum otherwise by this agreement due and payable by the said Smith to the said Doe.

Witness our hands.

SAMUEL SMITH, JAMES DOE.

A CONTRACT FOR THE SALE OF LAND.

Agreement made and entered into the first day of December, 19... between James Long, of Adamstown, County of Bucks, State of Pennsylvania, and John Kuntz, of Harrisburg, County of Dauphin, State of Pennsylvania:

Witnesseth, that the said James Long, in consideration of the sum of One Hundred Dollars now paid and the further sum of Five Hundred Dollars to be paid when a deed is executed, doth grant, bargain and sell unto said John Kuntz, his heirs, and assigns, all that piece of ground situated, &c. (describe the premises), together with all and similar appurtenances thereunto belonging or in any wise appertaining.

And the said parties bind themselves, their heirs, executors and ad-

ministrators for the performance of all and every part of the above agreement.

In witness thereof we have set our hands and seals, the year and day above written.

James Long, [L. S.]

John Kuntz, [L. S.]

Signed, sealed and delivered

n the presence of Peter Smith,

JENNIE HEIGHES.

Received December 1, 19... of John Kuntz, One Hundred Dollars, the first payment above mentioned.

John Kuntz.

AN AGREEMENT TO CULTIVATE LAND ON SHARES.

This agreement made this second day of September, A. D. 19... by and between Perry Gross, party of the first part, and Harry Snyder, party of the second part, both of the town of Harrisburg, County of Dauphin, State of Pennsylvania:

Witnesseth, that said Perry Gross will, on or before the second day of October, break, properly prepare, and sow with rye, all that ten acres of field belonging to and lying immediately west of the dwelling house of said Harry Snyder, in the town of Harrisburg.

That one-half of the seed rye shall be found by said Harry Snyder. That when said crop shall be in proper condition the said Perry Gross will cut, harvest, and safely put it in the barn of said Harry Snyder. That he will properly thresh and clean same. That the straw shall be equally divided between the named parties. That he will deliver one-half of said rye, being the produce of the crop, to the said Harry Snyder at his barn, on or before the second day of September, 1899. That said Perry Gross shall perform all the work and labor necessary in the production of the crop, or else cause same to be performed.

In witness whereof we have hereunto set our hands and seals.

PERRY GROSS, [SEAL.] HARRY SNYDER, [SEAL.]

Signed, sealed and delivered in presence of SAMUEL SMITH, TOM DEAL.

FORM OF CONTRACT FOR BUILDING A HOUSE.

This agreement, made the tenth day of July, one thousand eight hundred and ninety-eight, between A, of York, in the County of York, and State of Pennsylvania, of the first part, and B, of the said town, county and State, of the second part:

Witnesseth, that the said A, party of the first part, for considerations hereinafter noted, contracts, bargains, and agrees with the said B, party of the second part, his heirs, assigns, and administrators, that he the said A, will within two months, next following this date, in a good and workmanlike manner, and according to his best skill, well and substantially erect and finish a two-story stone dwelling house on lot No. 49 Third street, which said house is to be of the following dimensions, with brick, stone, lumber, and other materials, as described in the plans and specifications hereunto annexed.

(Here describing buildings, materials, plan, &c., in full.)

In consideration of which, the said B does, for himself and legal representatives, promise to pay to the said A, his heirs, executors and assigns, the sum of three thousand dollars, in the way and manner following, to wit: One Hundred Dollars at the beginning of said work, Nine Hundred Dollars on the fifth day of September next, One Thousand Dollars on the second day of October next, and the remaining One Thousand Dollars as soon as the building is completed.

It is also agreed that the said Λ , or his legal representatives, shall furnish, at his or their expense, all materials required for building and finishing said house.

It is further agreed that in order to be entitled to above-named payments, the said A, or his legal representatives, shall, according to the architect's appraisement, have expended, in labor and material, the value of said payments, on the house, at the time when payments are made.

In witness whereof we have hereunto set our hands and seals the year and day first above written.

A, [Seal.]

B, [SEAL.]

GUARANTY.

A Guaranty is a written promise by one person guaranteeing that another, who has promised something, will do what he has promised. If he does not, the first person, who is called the guarantor, will pay all damages.

A guaranty, to be binding, must be in writing, and should be for a consideration, and must be accepted before it becomes a contract.

After paying the debt, the guarantor has the right to collect, if possible, from the guarantee, the person for whom he has made the guaranty.

If the principal debtor fails to fulfill his agreement, his guarantor must carry out what he has failed to do.

A guaranty for collection is a materially different thing from a guaranty of payment. The first warrants that the money is collectible; the latter, that it will be paid at maturity.

In a guaranty for collection, the party guaranteed must show that diligence was employed in the attempt at collection. In a guaranty of payment, no such proof is necessary.

Guarantees do not apply to transactions which take place after a change is made in the firm to which they were given.

The only form necessary in guaranteeing a note, is the indorsing of it.

The consideration for giving the pledge should be named or expressed, "for value received."

FORM OF GUARANTY OF A CONTRACT FOR LABOR.

For a good and valuable consideration by us received, we, the undersigned, do hereby guarantee a faithful compliance with the terms of the above (or within) agreement, upon the part of the said contractor, Edward Newlin. Done at the City of Lancaster, County of Lancaster, and State of Pennsylvania, this eighth day of May, A. D. 19...

ROBERT IRWIN, [SEAL.] WILLIAM GILES, [SEAL.]

Signed, sealed and delivered in presence of JOHN JONES, SUSAN MAY JONES,

AFFIDAVITS.

An affidavit is a statement in writing, affirmed or sworn to before some officer who is empowered to administer oaths. We give one form below, as an example.

FORM OF AFFIDAVIT.

State of Pennsylvania, County of Berks.

Thomas Smith, being duly sworn according to law states that he is well acquainted with the hand writing of James Doe, one of the subscribing witnesses to the deed hereto attached; that affiant has frequently seen him write and knows his signature; that he believes that the name of the said James Doe signed in the said deed is in the hand writing of the said James Doe, and further saith not.

Subscribed and sworn to before me this 12th day of October, A. D. 19...

(Signed)

JAMES DOE.

J. H. Young, Notary Public. [Seal of Notary Public.]

SETTLE BY ARBITRATION.

The investigation and determination of the differences of parties involved in dispute, is what the term arbitration means, when such dispute is settled by unofficial persons who are chosen by the parties in question. Each party choses one arbitrator, and those two may call in another if they cannot agree. It is usually the rule, that any one who is capable of making a valid contract concerning the matter in dispute, may be a party to an arbitration.

Any matter which may be made the subject of litigation, or which the parties can make right by agreement, may be settled by arbitration.

Arbitration has no reference to crimes; a crime cannot be

settled by arbitration, being a matter between the citizen and the state, an offence against the people generally.

The parties who are in dispute should pledge themselves to abide by any decision of the arbitrators.

The award should be reduced to writing, but either party, by giving due notice, may withdraw, if he does so before the same is reduced to writing. Of course, to make such an award binding, it must be reasonably legal and it must cover the whole matter.

It would be a blessed thing if people would settle all matters of dispute by arbitration. Thousands of dollars spent in law suits yearly would be saved if all matters were settled by arbitration. Money is not the only thing that would be saved, but many days of worry and anxiety would be saved, and the friendship of the parties remain unbroken.

Of course, every one has the liberty to settle disputes by litigation, but let it be over criminal matters and not civil disputes.

Always remember the adage to "think twice before suing your neighbor."

AN AGREEMENT TO BE REFERRED TO ARBITRATORS.

Know all Men by these Presents, that we, D and E, both of the City of Harrisburg, State of Pennsylvania, do hereby promise and agree, to and with each other, to submit, and do hereby submit, the question and claim between us respecting the sale of one hundred bushels of wheat from the said D to the said E on the second day of May, 19... to the arbitratement and determination of A and B, of the City of Harrisburg, whose decision and award shall be final, binding, and conclusive on us; and, in case of disagreement between the said arbitrators, they may choose an umpire, whose award shall be final and conclusive; and, in case of disagreement, the decision and award of a majority of said arbitrators shall be both final and conclusive.

In witness whereof, we have hereunto set our hands this tenth day of July, A. D. 19...

Witness: F. D. G. E.

THE AWARD MADE UNDER THIS AGREEMENT.

To all to Whom these Presents shall come, We, A, B, and C, of the City of Harrisburg, State of Pennsylvania, to whom was submitted as arbitrators the matter in controversy between D and E, as by the condition of their terms of submission executed by the parties aforesaid, on the tenth day of July, A. D. 1898, more fully appears.

Therefore, know ye that we, A, B, and C, the arbitrators mentioned in said terms of agreement, having been duly sworn and having heard proof and declaration of the parties, do make this award: That the said D shall pay the said E the sum of two hundred dollars as damages, for his failure to deliver all of the wheat sold by him to the said E, at the time agreed.

In witness whereof, we have hereunto set our hands this second day of August, A. D. 19...

In presence of

N. Y. B.

C.

A.

THE OATH OF AN ARBITRATOR.

You do severally swear, faithfully and fairly, to examine and hear the matters in controversy between D, of the one part, and E, of the other part, and to make a just award, according to the best of your understanding.

A.

В. С.

Sworn to this 30th day of July, A. D. 19... before me,

SAMUEL SMITH, Justice of the Peace.

ASSIGNMENTS.

An assignment is a transfer of property, reduced to writing. In other words, it is the effect of passing all of one's interest, title, rights, property, etc., to another person. Not everything can be assigned. There are some things, such as an officer's commission, a salary of a judge, a claim arising out of bonds,

personal trusts, as the right of a master in his apprentice, which cannot be assigned.

There are two parties in an assignment, the one who assigns the property is called the assignor; the one to whom the property is assigned is called the assignee.

Always have an assignment of real estate acknowledged and recorded.

An assignment is unlike other legal devices, in that it need not show that a consideration was given.

In the absence of evidence to the contrary, the court generally presumes that an assignment was given for a consideration sufficient for the assignment, so the owner of an action or cause may give it away if he chooses.

Proof is generally admitted only when there appears to be some fraud.

There need not be any formality in an assignment.

Any paper between the parties which shows the intention of the parties to pass the property from one to another is sufficient. Of course, the payee of a note may have proof that he indorsed such a note to the assignee, or else delivered the note without indorsement, and this is sufficient evidence that the assignment was made.

When property that is insured is sold, the insurance policy should at once be assigned. It cannot, however, be assigned without the consent of the insurer, which consent must be obtained at once.

When you assign property for the benefit of creditors, the transfer must be made immediately. There are cases in which, under the common law, an assignor can prefer certain creditors, but not in Pennsylvania under present law. When an assignment is made for the benefit of creditors, such assignment covers all property of the assignor, wherever such property may be that is not exempt.

When an instrument is assigned, even if such instrument is

not negotiable, the assignee warrants the instrument to be valid, and the obligation of the third party to pay it. The assignee warrants that there is no lawful defense against the collection of the said instrument arising out of his relation to the maker, and he also warrants that all parties were lawful parties to enter in the agreement, and that the amount named therein has not been paid.

SHORT FORM OF ASSIGNMENT OF WRITTEN INSTRUMENT.

For value received, I do hereby assign, transfer and set over unto A. L. and his assigns, all my right, title and interest in and to the within written instrument, this.....day of.....A. D. 19...

B.

ALL ABOUT BAIL.

To bail a person is to release or deliver by bail, as surety for his appearance at a certain time and place.

It is a voucher given by a competent person, that another person, usually one arrested for crime, will perform his duty or appear before the court whenever the authorities prescribe or require it.

The person going bail for the offender pledges, under penalty of paying a certain sum of money (in case of forfeiture), that the said offender will present and submit himself peaceably to the court, whenever required to do so, and abide by the issue of the court.

In courts, a bail-bond, for such it is called, is generally styled a "recognizance." The persons pledging the money are called the bailors, and the commonwealth the bailee.

If the prisoner, who has been bailed out of custody, does not appear when wanted, the surety forfeits the amount pledged; this is called "forfeiting the recognizance."

Bail is seldom required in civil transactions, and is never taken when a person is charged with murder.

Guaranty Forms and Letters of Credit have superseded the necessity of these obligations in civil cases.

FORM OF BILL OF SALE AND WHAT THEY MEAN.

A bill of sale is a written evidence of agreement by which a party transfers his title and interest in personal property to another for a consideration.

The ownership of personal property is considered changed by the delivery of the property to the purchaser. In some states a bill of sale is good evidence of ownership against creditors without delivery of the property, provided it was not fraudulently made, or for the purpose of avoiding the payment of debts. In Pennsylvania a delivery is necessary.

Juries have the power to determine the fairness or unfairness of a sale. Any form of words stating that the seller transfers the title to personal property to the buyer, is a bill of sale.

A COMMON FORM OF BILL OF SALE.

Know all Men by these Presents, That I, Septimious Felton, of Concord, Massachusetts, of the first part, for and in consideration of Three Hundred and Twenty-five Dollars, to me paid by Nathaniel Hawthorne, of the same place, of the second part, the receipt whereof is hereby acknowledged, have sold, and by this instrument do convey unto the said Hawthorne, party of the second part, his executors, administrators and assigns, my undivided half of twenty acres of grass, now growing on the farm of Lorenzo Focht, in the town above mentioned: one pair of mules, ten swine, seven cows, belonging to me and in my possession at the farm aforesaid; to have and to hold the same unto the party of the second part, his executors and assigns, forever. And I do, for myself and legal representatives, agree with the said party of the second part, and his legal representatives, to warrant and defend the sale of the afore-mentioned property and chattels unto the said party

of the second part, and his legal representatives, again at all and every person whatsoever.

In witness whereof I have hereunto affixed my hand and seal this tenth day of May, one thousand eight hundred and seventy.

SEPTEMIOUS FELTON, [SEAL.]

BILL OF SALE OF GOODS OR PERSONAL PROPERTY.

Know all Men by these Presents, That I, A, of, in the County of....., and State of Pennsylvania, in consideration of the sum ofdollars, to me paid by B, of....., at and before the sealing and delivery of these presents, the receipt whereof is hereby acknowledged, have bargained, sold and delivered, and by these presents do bargain, sell and deliver unto the said B, the following goods and chattels, to wit: (Here insert a bill of particular goods sold or personal property).

To have and to hold the said goods and chattels unto the said B, his executors, administrators and assigns, to his and their own proper use and benefit forever. And I, the said A, for myself and my heirs, executors and administrators, do warrant and will defend the said bargained premises unto the said B, his executors, administrators and assigns, from and against all persons whatsoever.

In witness whereof, I have hereunto set my hand and seal, this...... day of......, A. D. 19... A,[Seal.]

BILL OF LADING

When a person ships goods or merchandise from one place to another, he gets an account from the officer of the freight line, or other carrier, as an acknowledgment of the receipt of the goods, in which the railroad company, or other carrier, promises to deliver such goods carefully to their destination. These accounts or receipts are called Bills of Lading. The shipper keeps one Bill of Lading and the other one is sent to the person to whom the goods are sent.

As explained in another part of this book, when a retailer has goods sent to him C. O. D., by freight, the manufacturer attaches a Draft for the amount of the goods to the Bill of Lading, and

deposits the same in his bank, after which the Draft and Bill of Lading are sent to a bank in the town in which the retailer lives. The retailer goes to the bank, pays the Draft, gets the Bill of Lading attached thereto, on receipt of which he can lift his goods at the freight office.

It is not necessary to give here a form of a Bill of Lading, as the explanation is plain.

BONDS.

A bond is a written instrument whereby one party obligates himself to another party to pay a certain sum of money, for the non-payment of a debt or the non-performance of some other duty.

The obligor is the one who gives the bond, and the one to whom the bond is given is the obligee.

The above definition of a bond defines the one generally used, but a bond is also given under another condition, where it is given as an obligation on the part of the maker to pay a certain sum of money for a valuable consideration to another specified person. In this case, the bond is made out for a sum of money twice the amount of the debt, which is apt to be incurred by the person giving the bond, so as to cover the debt, interest and costs if the conditions of the bond are not performed.

A bond must have a valuable consideration. If the conditions of a bond are made impossible by the act of Providence, the penalty is remitted. When one fulfills all the conditions of the bond, such bond is null and void.

A bond differs from a promissory note, in that it is a sealed instrument.

A bond generally accompanies a mortgage, or some corresponding instrument. In this case the bond is the principal document and the mortgage, or whatever, is secondary. It is, however, not necessary to give a bond with a mortgage. It is gen-

erally better to give a bond, as it is a more solemn instrument than a note, because a bond is under seal and the time in which its payment may be demanded is much longer than a paper not under seal; although an indebtedness which is intended to be secured by mortgage may be secured by a promissory note or some promise to pay.

A COMMON FORM OF BOND.

Know all Men by these Presents, That I, James Miller, of Reading, County of Berks, and State of Pennsylvania, am held and firmly bound unto Harry Miller, of the same place, in the sum of five thousand dollars, lawful money of the United States, to be paid to the said Harry Miller, his certain attorney, executors, administrators, or assigns; to which payment well and truly to be made, I do bind myself, my heirs, executors and administrators, firmly by these presents; sealed with my seal, and dated this second day of January, A. D. one thousand eight hundred and ninety-eight.

The condition of this obligation is such, that if the above-bounden James Miller, his heirs, executors, administrators, or any of them, shall and do well and truly pay, or cause to be paid, unto the aforesaid Harry Miller, his executors, administrators or assigns, the full and just sum of twelve hundred dollars, lawful money, as aforesaid, with legal interest for the same, on or before the second day of June next, without fraud or further delay, then this obligation to be void and of non-effect; otherwise to be and remain in full force and virtue.

JAMES MILLER, [SEAL.]

Signed, sealed and delivered in presence of SAMUEL DOE, WM. SMITH.

BOND GIVEN AS LIQUIDATED DAMAGES FOR NON-PERFORM-ANCE OF CONTRACT.

Know all Men by these Presents, That I, Samuel Smith, of Reading, County of Berks, State of Pennsylvania, as principal, and I, S. J. Greene, of Harrisburg, County of Dauphin, State of Pennsylvania, as surety, are held firmly bound unto Fidelity Stock Company, of the City of Cleveland, County of Wayne, and State of Ohio, in the sum of

Five Hundred Dollars, lawful money of the United States of America as liquidated damages, for the payment of which well and truly to be made we hereby bind ourselves, our heirs, administrators, executors and assigns, jointly and severally, by these presents. Witness our hands and seals this first day of January, 1898.

Whereas, the aforesaid Samuel Smith has, the sixth day of December, 1898, entered into the agreement set forth on another sheet bearing date of this bond, with the aforesaid Fidelity Stock Company.

Now, the condition of the above obligation is such, that if the said Samuel Smith shall well and truly comply with and perform all and singular the several conditions and promises in said agreement mentioned and contained on his part to be performed and complied with, then the above obligation to be null and void, otherwise to be and remain in full force and virtue.

Principal, Samuel Smith, [Seal.] Surety, S. J. Greene, [Seal.]

STATEMENT WITH ABOVE BOND.

Fidelity Stock Company,

Cleveland, Ohio.

Gentlemen: I hereby represent Mr. S. J. Greene, of Harrisburg, P. O., County of Dauphin, State of Pennsylvania, my above-named surety, to be an honorable, upright citizen, by occupation a Carpenter, and worth One Thousand Dollars over and above all debts, liabilities exceptions, etc.

SAMUEL SMITH, Principal.

Dated January 1, 19...

CORPORATIONS.

When several persons join together to accomplish anything in the line of social or business matters, they can organize themselves into a corporation, or a certain form of partnership, which combines the resources of all, but still gives a certain limited pecuniary liability, which amounts only to the amount of stock that each stockholder owns. The cost of organizing a corporation does not actually amount to more than about ten dollars Most of this consists of fees given to the Secretary of State. A charter of an incorporation defines the obligations and powers of the corporation.

The capital or stock is simply the money that is paid in to carry on the business. The capital is always divided into shares and these shares are usually one hundred dollars each; sometimes they are fifty dollars and sometimes less. One of the qual parts into which the stock is divided is called a share.

A dividend is the distribution of the profits of the corporation and is proportioned to the number of shares that the stockholders hold.

Stock Certificates are written instruments which are signed by the officers of the corporation. They are certificates to show that the holders own the number of shares named therein. The person holding such certificate is called a stockholder. These certificates are transferable like other property. They issue such certificates at a certain sum, which is called the "par value," and the "market value" is the amount for which such certificate can be sold.

When a share sells for the face of it, then the stock is at par; "above par' means when the stock sells at a premium, or in other words, when a hundred dollar share will sell for more than one hundred dollars. "Below par" is the phrase used when a share will not bring its face value, or in other words, when a hundred dollar share will not bring one hundred dollars.

Money is sometimes made and sometimes lost when invested in stocks. When the business of the corporation is a paying one, the stocks are generally sure to be at a premium, but sometimes the value of them comes down to almost nothing. The premium, or discount, is generally counted on the original value of the share.

Preferred stock takes the preference of the ordinary stock of a corporation, the holders of which are entitled to a stated per cent. yearly out of the net gain before any dividend can be declared on common stock. It can be seen that preferred stock

is the better, and the preferred stocks are generally the outgrowth of reorganization. Sometimes, of course, they are issued to pay debts that are floating, or not secured.

The business of the corporation is done in the name of the corporation, and the acts must be consistent with the charter of the corporation. In any litigation, the corporation can sue or be sued in the corporate name. Many times, the liability of the share-holders is limited to the amount of stock that the corporation holds.

Corporations always act through their officers, or agents duly authorized.

WATERING STOCK.

The charter of a corporation sometimes forbids the declaration of a dividend exceeding a certain per cent. of the par value of the stock. Now, if the dividend paid by the capital stock of the corporation exceeds that certain per cent., which, by the law, the charter forbids, the directors may issue additional shares. Increasing the number of shares in this way, of course, reduces the per cent. of the dividend. For example, if the capital stock paid a dividend of thirty per cent., and the charter, by law, forbids more than eighteen per cent., the directors can simply declare another issue of stock without adding any more capital to the investment; they can issue stock to the amount of the original, and thus bring the dividend down to fifteen per cent., nominally, and at the same time, the dividend on the capital that is really invested, would be thirty per cent. as before.

STOCK EXCHANGE.

A building in which stocks are bought and sold by some association or body of jobbers and brokers, who meet there to transact business by certain forms and regulations, is called a Stock Exchange.

Stock brokers are those who buy and sell shares upon commission; but stock jobbers are those who speculate for gain. This speculation is in the purchase and sale of the stocks through the brokers.

HOW TO DEAL IN STOCKS.

A broker who is employed to buy stocks must hand in advance from his employer a certain per cent. of the purchase price which advancement is given for any possible loss that may result from a decline of the stock before the broker has again disposed of it. Generally, a person must advance to his broker about ten per cent.; this depends on the confidence the broker has in his customer being ready to meet any losses that may occur. the broker will go into the stock exchange and buy stock indicated from a selling broker. The buying broker must, of course, advance the purchase money. The broker will agree with his customer to buy some stock at its market value, and that he will hold the same for his customer's benefit until notice is given by one of the parties to close the transaction, or as long as the customer advances the necessary margin; and the broker also promises to have said stock under his control and in his possession, or clse the same amount of other shares of the same stock, and subject to the call of his customer. He also agrees on the customer's order to sell the shares and give to the customer the proceeds of the sale, which proceeds shall be the amount remaining after deducting his commission from the payment of the purchase price advanced to him by the buying broker. The broker also agrees to exercise proper care and skill in his undertakings.

The customer contracts, or agrees, to advance the margin called for at the start, and to keep said margin good according to any fluctuation. He also agrees to take the stock that is purchased by his order when the broker requests him to do so, and to pay the broker the difference between said margin advanced and the sum that the broker paid for the stock, and also the broker's commission for his work in doing the business. The broker, of course, bought the stock with his own money, but at the same time it belongs to the customer, and the earnings and dividends belong to the customer while said stock is in the possession of the broker. The customer also has the right to take possession of the stock, if he pays the broker the money to which he is entitled.

The broker who is doing business for a customer must have stock ready whenever the customer calls for it, or else must have its equivalent; but he may pledge the stock or use it in his business if he abides by the foregoing rules and regulations. If the customer has confidence in his broker, he can make a contract giving the broker the right to sell the stock without notifying his customer, if a decline in value threatens the stock. A broker generally has the right to sell and will be protected if he can show that the usual custom of brokers in similar circumstances was followed.

If a customer does not pay over in advance the necessary margin when the broker calls for it and gives reasonable notice, then said broker has liberty to sell to protect himself. What may be called reasonable notice depends on the condition of the market for the kind of stock he has on hand. But a broker cannot convert the stock to his own personal use; in doing so he is guilty of embezzlement.

BONDS OF CORPORATIONS.

In giving a bond, the parties obligate themselves in about the same way as in giving a promissory note, in that they are to pay a certain sum of money at some certain time with interest, and this interest to be paid upon conditions named therein. A bond may be a safe investment sometimes when the stock is unsafe; but sometimes the stock or shares of a successful and prosperous company pay large dividends, and may, of course, sell them at a higher price than bonds, because the bonds are limited to a

certain rate of interest. If a man thinks of investing in the capital of a company, he should be very careful, more so than when he wishes to loan the corporation money on the mortgage and bonds of the company. Sometimes bonds of business firms are made safe by mortgage, but not always, because there are classes of bonds which depend on the good faith of the company issuing the same.

BROKERAGE AND COMMISSION.

A man who intrusts an agent with his goods, desiring said agent to sell same and have authority to deduct therefrom a compensation allowed for said agent's service and remit the balance to him, calls such agent his Commission Merchant. This commission merchant agrees to obey the orders of his principal, and, so far as he is able, agrees also to perform his duties diligently. He must exercise his best judgment to the advantage of his principal, and to return just and true accounts. He has the right, unless instructed to the contrary, to sell when he deems it to be to his principal's best interest; he may also sell on credit generally, unless the principal gives other orders, and the profits outside of his commission go to the principal. He cannot take the goods of his principal and himself be the purchaser of the goods that his principal intrusted with him, unless with a fair understanding with his principal.

TECHNICALITIES OF BROKERS.

When a broker sells "short," he is contracting to deliver a certain amount of stock at a certain fixed price within a certain time, when, in reality, he does not have the stock on hand. It is to the seller's interest to sell "short," so that the market may be depressed as much as possible and give him a chance to buy and fill his contract at a profit. Therefore, the "shorts" are named "bears."

To buy "long" is contracting to purchase a certain amount of stock at a fixed price, agreeing to deliver it inside of a certain time, with the expectation of making a profit by rise of prices. So the name "bulls" is given to the "longs," because it is to their interest to work the business so as to run the prices up as much as possible.

TRUSTS—HOW ORGANIZED.

A Trust is a combination of all large business firms or manufacturers of any article for the purpose of controlling the market of the article they manufacture. The object is to so band themselves together, that there will be no firms in existence large enough to compete with them. By so doing, whatever price they put on the commodity must be paid.

The method of organizing a trust is simple. A majority of the manufacturers of the article combine and form a chartered organization; thereby, instead of a number of competing organizations, there is only one with exclusive control.

Should the supply become too large, certain of the factories are closed, and, whereas, no single manufacturer is directly affected (the profits of a trust being divided according to shares held), all are accordingly satisfied.

It can be readily seen that a trust is neither more nor less than a device to destroy competition, and to swell the profits of the manufacturers.

It results in the consumer paying a price for the commodity, somewhat greater than he had been accustomed to pay before the organization of the trust, for the consumer cannot secure the commodity at a price under that named by the trust.

In a word, a trust is an organization of men or corporations to put any price they choose on their goods. It is not a corporation, and its books are not subject to the inspection of government officials.

INSOLVENCY, OR BANKRUPTCY.

Most states have a law that discharges a man who becomes insolvent, from further liability. Such insolvent person, or one of the creditors, can institute proceedings. A judge, when a petition is presented to him for such purpose, if satisfied that the matters in said petition are true, issues an order commanding some officer to take and hold the property belonging to the debtor until such time when the creditors shall meet and choose an assignee. Then the assignee takes charge of the said property and turns it into money, after which he declares a dividend, which is divided pro rata among the creditors.

DEEDS, OR TRANSFER OF PROPERTY.

A deed is a written instrument which is used to convey property. Deeds must be signed, sealed and delivered. A deed must be written on parchment or paper, and the parties must be legally competent to contract. There must be a consideration, a proper object or grant, and an agreement duly declared.

In order to make a legal transfer of real estate, the deed must be signed, sealed and acknowledged before some competent officer and should be recorded immediately. In Pennsylvania the grantee has ninety days in which to record his deed.

The person who makes a deed is called the grantor, and the person to whom a deed is delivered is called the grantee.

If the grantor, or the maker of the deed, have a wife, she must also sign and acknowledge the deed, else if her husband should die before her, she may claim the use of one-third of the property during the remainder of her life.

Deeds that are in Fee Simple convey absolute ownership.

There are several kinds of deeds. By a General Warranty Deed, the grantor covenants for and insures the title to lands, or real estate, against all persons whatever.

A Quit-Claim Deed is used where the grantor releases all the interest he has in the land, but he does not "warrant or defend" the title or the possession of the grantee.

In making a deed of trust, a person conveys land to the grantee for some other person's benefit. The person to whom the deed of trust is given is called a trustee.

If there are any interlineations or erasures to be made in a deed, have them made before signing, mention them in a note and have them witnessed. Making any alteration after a deed is delivered is unlawful.

Get disinterested persons to witness a deed. Such persons should actually see the grantor signing his name.

Always put the consideration and numbers in words and figures.

A deed is not valid until it is in the hands of the grantee, with the grantor's consent.

Never accept a deed until it is signed, sealed and witnessed; until any interlineations are mentioned in the certificate of acknowledgment, or over the signatures of the witnesses; nor until a consideration is mentioned or expressed; and never accept a deed from a married woman without the joinder of her husband in the deed. Never convey property to your wife, with the intention of cutting off obligations that have been previously contracted.

Never pay any money as consideration for real estate until you have an attorney search the records and know thereby that there are no outstanding debts against the property, such as mortgages, judgments or taxes. If you own property and do not have a clear title, do not, in selling the same, attempt to give a clear title to such land.

Never buy property until you carefully examine the deed to see that it is bounded and described properly. One word in the description of property may make a great change and after the deed is recorded such change cannot easily be corrected.

You may give some competent person authority to write a deed, and yet he may make some slight mistake, which may not be seen unless you read over the deed yourself. I just now recall an instance where a man bought a property, had the deed made by a competent person and the same recorded, and afterward had a mortgage put on the property, which mortgage, in describing the property was copied from the deed, and the mortgage was also recorded. No mistake was noticed until the mortgagee saw in the description of the property the word "west" used for the word "east." This description in the deed and mortgage gave the persons only a crooked line in place of the correct boundary of the property. The wrong could not be made right except

by having a new deed and a new mortgage made and both recorded, at an expense of ten dollars or more. The property was bought from an executor, and here is where the quit-claim deed comes into practical use. The only right way for the executor to correct the matter was to give, what has formally been described, a quit-claim deed, which released all interest the grantors had in the property. It can readily be seen that a man with an ordinary education can write a deed for a piece of land himself, and if he is cautious he is not as liable to make a mistake as a party whom he might employ to write the deed. In writing a deed for the conveyance of a small piece of land, there is no more necessity for paying some man five or ten dollars, than there is for paying some one for writing some other form of paper, which is shown in this book.

WARRANTY DEED.

This indenture, made this fourteenth day of September, in the year of our Lord one thousand eight hundred and ninety-eight between James Doe, of Harrisburg, County of Dauphin, and State of Pennsylvania, and Mary his wife, of the first part, and John Kline, of the same place, of the second part,

Witnesseth, That the said James Doe and Mary his wife, for and in consideration of the sum of Five Hundred Dollars, to them in hand paid by the said John Kline, at and before the ensealing and delivery hereof, the receipt whereof they do hereby acknowledge, have granted, bargained, sold, delivered, released and confirmd, and by these presents do grant, bargain, sell, alien, release and confirm, unto the said John Kline, and to his heirs and assigns, all that certain messuage or tenement and tract of land, situated in Harrisburg aforesaid, bounded as follows (inserting the boundaries), containing five acres, be the same more or less. It being part of the same premises which James Young and Sarah, his wife, by indenture bearing date the tenth day of June. A. D. 1888, for the consideration therein mentioned, did grant and confirm to the said James Doe, party hereto, his heirs and assigns forever; as in and by the said in part recited indenture, recorded in, etc. (here insert the proper office, book, volume and page), relation thereto being had, more fully and at large appears. Together with all and singular

the rights, liberties, privileges, hereditaments and appurtenances whatsoever thereunto belonging, or in any wise appertaining (if there be any exceptions, insert them here), and the revisions and remainders, rents, issues and profits thereof; and also all the estate, right, title, interest, property, claim, and demand whatsoever of them, the said James Doe and Mary his wife, in law or equity, or otherwise howsoever, of, in, to, or out of the same. To have and to hold the premises hereby granted, or mentioned, or intended so to be, with the appurtenances (insert here exceptions, if any), unto the said John Kline, his heirs, and assigns, to his and their only proper use and behoof, forever. And the said James Doe, for himself, his heirs, executors and administrators. doth covenant, promise and agree, to and with the said John Kline, his heirs and assigns, by these presents, that he, the said James Doe, his heirs, the said above-mentioned and described tenement, and tract or piece of land, hereditaments and premises, hereby granted or mentioned, or intended so to be, with the appurtenances, unto the said John Kline, his heirs and assigns, against the said James Doe and his heirs, and against all and every other person and persons whatsoever, lawfully claiming or to claim the same, (or any part or parcel thereof, shall and will warrant and forever defend by these presents.

In witness whereof, the said parties of the first part have hereunto set their hands and seals, the day and year first above written.

> JAMES DOE, [SEAL.] MARY DOE, [SEAL.]

Signed, sealed and delivered in presence of WM. DEAL, R. L. FRANKUM.

A QUIT CLAIM DEED.

The grantor (here insert grantor's name or names and place of residence), for the consideration of (here insert consideration), convey and quit claim to (here insert grantee's name or names) all interest in the following described real estate (here insert description), situated in the county of....., in the State of Pennsylvania.

Dated this first day of June, A. D. 19...

..... [SEAL.]

A FORM OF BOND FOR A DEED.

Know all Men by these Presents, That I, A——, of the County of Dauphin, and State of Pennsylvania, am held and firmly bound unto 3——, of the County of Dauphin, and State aforesaid, in the penal sum of dollars, to be paid unto the said C——, his heirs, executors or assigns, to which payment, well and truly to be made, I bind myself, my heirs, executors, administrators or assigns, to which payment, well and truly to be made, I bind myself, my heirs, executors and administrators, and every of them, firmly by these presents.

Sealed with my seal, this 10th day of June, A. D. 1898.

The condition of the above obligations is such, that whereas, the above bounden A——— has this day bargained and sold to the said B———, his heirs and assigns, for the sum of dollars, the following described or parcel of land, to wit: (here describe the land,) which sum of dollars is to be paid in manner following: dollars at the ensealing and delivery hereof, and dollars in from the date hereof.

Now, if the said A——— shall well and truly keep, observe and perform his said covenants and agreements herein contained, on his part, then this obligation to be void; otherwise to remain in full force and virtue.

A————. [SEAL.]

ACKNOWLEDGMENTS.

Acknowledging anything is admitting the existence of such a thing, or the confession of anything that may be known to one's self.

Legally speaking, when a man makes an acknowledgment, he assents before some one legally authorized, that a certain document is true, or that it is his voluntary act in transferring his property or his personal right to another, and that he desires it to be recorded as such.

When a man makes a deed for land, or when he makes a mortgage that covers any property, he must acknowledge the same before legal authority that such may be recorded.

An unmarried woman can make an acknowledgment alone to any document; but when married, the wife and husband must both make the acknowledgment, the wife being examined separate and apart from her husband in Pennsylvania.

An acknowledgment of a deed is most frequently used, and we give an example as follows:

FORM OF ACKNOWLEDGMENT BEFORE A JUSTICE OF THE PEACE.

State of Pennsylvania, County of Dauphin.

Before me, the subscriber, a Notary Public, within and for the said county, appeared, personally, the above-mentioned James West, who duly acknowledged that he did sign and seal the above indenture as his free act and deed.

In witness whereof I have hereunto set my hand and seal, this first day of December, 19...

S. J. GREENE, Notary Public.

MORTGAGES.

In conveying property, either real or personal, to secure the payment of a debt, a written contract is necessary, and this paper is called a mortgage. The mortgage becomes null and void when the debt is paid. In Pennsylvania there is no such thing as a mortgage on personal property.

The mortgagor is the person who conditionally conveys the property, and the one to whom he conveys such property is called the mortgagee.

A bond or note is generally given by the debtor in connection with the mortgage.

A mortgage must be acknowledged like a deed before some one authorized to take acknowledgments, and it is necessary to record the mortgage within various times, within the different states, usually from two to six months.

There are two kinds of mortgages, a chattel mortgage and a real estate mortgage.

A chattel mortgage is one put on personal property.

It is always necessary to have a mortgage signed, sealed, acknowledged and delivered.

A mortgage can be assigned to another person only for a valuable consideration.

When there are two or more mortgages on the same property, they take precedence in the order they were left for record contrary to any date on the mortgage, so always record a mortgage promptly. There is always a certain time in which the mortgage must enter satisfaction after the debt is paid.

Never make a partial payment on a mortgage without having the payment indorsed therein.

In giving a chattel mortgage, see that the property is insured, and do not make the term for more than one year, and see that the same gives a schedule containing all the articles under such mortgage.

Never sign a mortgage payable on demand, unless you are able to meet it at any time.

In making a chattel mortgage payable on demand, it is necessary to be able to give up the said chattels at any time. When you give a chattel mortgage, a debt is not wiped out if fire destroys the property named in the mortgage. It is not necessary to foreclose a chattel mortgage except to cut off claims of other creditors.

A chattel mortgage is somewhat like a bill of sale, and much the same writing will answer the purpose which would serve as a bill of sale, except you must attach some clause that gives provision for avoiding the transfer when the debt is paid.

Any buildings that have been erected before foreclosing a mortgage, belong, of course, to the mortgagee, but the mortgager has also legal title to the buildings erected by the mortgagee when the land is redeemed.

Always see that a chattel mortgage is acknowledged and recorded in the same manner as a real estate mortgage; at the maturity of a mortgage prompt payment must be made, or other mortgagee may take the property by foreclosure.

A COMMON FORM OF MORTGAGE.

Know all Men by these Presents, That we, William Myers, and wife, Stella Myers, the grantors, for the consideration of Three Hundred Dollars (\$300.00) received to our full satisfaction of Charles Drew, the grantee, do give, grant, bargain, sell and convey unto the said grantee, his heirs and assigns, the following described premises: Situated in the City of Harrisburg, County of Dauphin, and State of Pennsylvania, and known as (here describe the premises, &c.,) be the same more or less, but subject to all legal highways. To have and to hold the above granted and bargained premises, with the appurtenances thereunto belonging, unto the said grantee, his heirs and assigns forever. And we, William Myers, and Stella Myers, the said grantors, do for ourselves and our heirs, executors and administrators, covenant with the said grantee, his heirs and assigns, that at and until the ensealing of these presents we are well seized of the above described premises as a good and inde-

feasible estate in fee simple, and have good right to bargain and sell the same in manner and form as above written; that the same are free and clear from all incumbrances whatsoever, and that we will warrant and defend said premises, with the appurtenances thereunto belonging, to the said grantee, his heirs and assigns forever, against all lawful claims and demands whatsoever. And I, the said Stella Myers, wife of said William Myers, do hereby remise, release and forever Quit-Claim unto the said grantee, and his heirs and assigns, all my right and title of dower in the above described premises.

The condition of this deed is such, That whereas the said William Myers and Stella Myers, have executed and delivered to the said Charles Drew, a promissory note, of which the following is a correct copy:

Harrisburg, Pa., May 15, 19...

Two years after date, we promise to pay to the order of Charles Drew, the sum of three hundred dollars, with six per cent. interest. Value received.

WILLIAM MYERS, STELLA MYERS.

Now, if the said William Myers and Stella Myers, their heirs, assigns, executors or administrators, shall well and truly pay the aforesaid promissory note, according to the tenor thereof, to the said Charles Drew, his heirs and assigns, then the above deed shall be void; otherwise the same shall remain in full force and virtue in law.

In witness, thereof, we hereunto set our hands, this fifth day of May, in the year of our Lord, One Thousand Eight Hundred and Ninety-eight.

WILLIAM MYERS, [SEAL.] STELLA MYERS. [SEAL.]

Signed and delivered in presence of Edward Coulder, James Sutch.

The mortgage above given must be taken before a notary public, alderman, justice, or other officer, to be acknowledged. The cost of which is generally twenty-five cents.

A MORTGAGE OF CHATTELS.

Know all Men by these Presents, That I, Henry Clay, of the town of Trinidad, County of Greene, and State of Illinois, the grantor, for the consideration of Two Hundred and Thirty Dollars (\$230,00) received to

my full satisfaction of John W. Wilson of the same place, the grantee, have granted, bargained, sold, assigned, transferred and set over, and by these presents do grant, bargain, sell, assign, transfer and set over, unto the said grantee, his heirs and assigns forever, the following described goods, chattels and property, to wit:

One Steiff piano, one cook stove, one book-case, two Jersey cows and one bay horse, now remaining and being in my possession at No. 32 Girard street, Trinidad, Illinois.

To have and to hold all and singular the goods, chattels and property above granted, bargained and sold, or intended to be granted, bargained and sold unto the said grantee, his heirs and assigns.

The condition of this mortgage is such. That whereas the said Henry Clay has executed and delivered to the said John W. Wilson, a promissory note, bearing even date herewith, for the sum of two hundred and thirty dollars, payable to the order of the said John W. Wilson, in two years from the date thereof, with interest at the rate of six per cent. per annum.

It is mutually agreed, by and between said grantor and grantee, that if the interest accrued on said note shall not be paid within three days after falling due, then said note shall at once become due and payable at the election of said grantee.

Now, if the said Henry Clay, his heirs or assigns shall well and truly pay the aforesaid sum of money, and interest, at the time and in the manner and form as above set forth, and shall keep and perform the covenants and agreements above contained, on his part to be kept and performed, according to the true intent and meaning thereof then this mortgage shall be void; otherwise the same shall be and remain in full force and virtue in law.

In witness whereof, I hereunto set my hand and seal, the tenth day of May, in the year of our Lord One Thousand Eight Hundred and Ninety-eight.

HENRY CLAY. [SEAL.]

Signed, sealed and acknowledged in presence of Howard Rowe, Edward Reichert.

A FORM OF SATISFACTION.

[This should be endorsed on the margin of the mortgage in the Recorder's book.]

Inland, Oswego County, State of Pennsylvania, June 10, 1898. \$15,000.

Received of Thomas Jefferson, the within-named mortgagor, the sum of Fifteen Thousand Dollars, in full satisfaction of the within mortgage.

GEORGE SWAN, [L. s.]

Mortgagee.

CHAS. B. WEEKS,
GEORGE TAYLOR,
Witnesses.

AN ASSIGNMENT OF MORTGAGE.

Know all Men by these Presents, That I, Peter Straw, the mortgagee within-named, for and in consideration of the sum of two hundred dollars, to me in hand paid by Simon Hay, of Reading, County of Berks, and State of Pennsylvania, the receipt whereof is hereby acknowledged, have granted, bargained, sold, assigned and set over, and by these presents do grant, bargain, sell, assign and set over, unto the said Simon Hay, his heirs and assigns, the within-named indenture of mortgage, and all that messuage, with the appurtenances therein mentioned and described, and all my estate, right, title and interest therein; to have and to hold the premises hereby granted and assigned, unto the said Simon Hay, his heirs and assigns, forever; subject, nevertheless, to the right and equity of redemption of the within-named Peter Straw, his heirs and assigns in the same.

In witness whereof, I have hereunto set my hand and seal, this fifth day of May, A. D. 19...

PETER STRAW. [SEAL.]

Signed, sealed and delivered in presence of WILSON CRIST, SAMUEL SMALL.

A SHORT FORM OF GENERAL RELEASE.

Know all Men by these Presents, That I, John Jones, of Lucknow, County of Dauphin, and State of Pennsylvania, for and in consideration of the sum of two hundred dollars, to me in hand paid, by Peter Lowe, of Gettysburg, Pa., have released, remised and forever discharged the said Peter Lowe from all claims of whatsoever kind, nature or character against him, from the beginning of time up to to-day. In witness, I set my hand and seal this fifth day of November, 19...

JOHN JONES. [SEAL.]

Signed, sealed and delivered in presence of WALTER SCOTT, BERTRAM ZELNER.

LIENS-LEGAL CLAIMS.

A lien is a legal claim upon real or personal property. It is a voluntary grant by the owner of the property for the security of a debt. It is the right of one person to hold the property of another until his claim is satisfied.

Any contractor, sub-contractor, laborer, or mechanic of any kind, who furnishes any materials or performs any work, according to contract, for an agent, lessee or owner of property, for the purpose of erecting, altering or repairing the property, may have a lien on the property for the value of the labor he performs. This is called a mechanic's lien.

The notice for such a lien should be filed within six months after the completion of the work, or the furnishing of material, in order to bind personal property, and within three months to become a lien on real property. Liens cease in six months after the performance of the labor or furnishing of material, unless an action is begun or by an order of the court the lien is continued.

GENERAL FORM OF A LIEN.

John Campbell, of the town of Lykens, County of Dauphin, State of Pennsylvania, carpenter, files his claim for the two hundred dollars, against a certain house and lot of ground, belonging to George Etter, situated on the west side of Main street, number 126, in the plan of said town, containing in front on Main street, forty feet, and in depth ninety

feet, bounded on the east by the said Main street, on the north by ground of Sidney Smith, on the south by ground of Daniel Rhoades, for that sum due him, for carpenter work done in erecting the aforesaid house in June, 19...

JOHN CAMPBELL.

August 6, 19...

Some general classes of persons entitled to liens: All persons are entitled to the right of liens who are compelled by law to receive property and bestow labor or expense on the same; common carriers for the amount of freight due on goods carried; agents for advancements of money given upon goods of the manufacturer; innkeepers upon baggage of guests accommodated; bailees upon the thing bailed, who may have performed labor, at the request of the bailor; vendors on goods sold, where no credit has been stipulated, for the payment of the price.

The right of a lien may be waived, by surrendering possession, by a new agreement, by an express contract, by allowing a change of possession, and by neglect.

Never purchase real estate unless you have an attorney search the records thoroughly for all liens known to the law, or until you find all notices of action against the same have been discharged.

Never think that you have no right to sell perishable property on which you hold a lien. Your lien will attach to the proceeds.

Never foreclose a lien without due notice.

Never make payment to a contractor before you know that all liens have been filed.

Never forget that mortgages and judgments have precedence according to priority, and that a judgment always bears interest.

THE LANDLORD AND TENANT.

When a man leases or lets real estate of any kind to another, there should always be a clear understanding of each other's rights, etc. There should be a written agreement between the two parties; this agreement is called a lease. The landlord, or the one letting the land, is the lessor, and the lessee is the tenant or the one to whom such lease is made. It is always better to have a written lease than an oral one. In making an oral lease many misunderstandings arise, some things are forgotten and mistakes made that give rise to trouble and anxiety. As in an agreement of any other kind, a lease should always be in writing, and each party should keep a copy of the same.

There should be a consideration, and this consideration is generally payable in money, called rent.

A lease is good for one year, unless otherwise specified, but it does not bind for any longer time if the lease be silent as to time. If property is to be leased to the same party more than one year, the lease should be written; when leases are given for over three years, they should be recorded; when property is leased for life, said leases should be signed, sealed, etc., as in the case of deeds.

If there is no written contract for more than one year, the tenant can just hold the property from one year to another at the landlord's will.

A landlord can notify a tenant to quit the premises, if he be a tenant at will, but the landlord must give a tenant sufficient notice, one month's notice in a tenancy from month to month, and three months' notice in a yearly tenancy.

The landlord must pay all taxes, unless an agreement is made to the effect that the tenant shall pay them.

If there is no stipulation in the contract to the contrary, a tenant may sub-rent part of the premises, if he desires to do so.

A tenant at will has not the privilege to under-let the premises, which he has rented for his own use.

A wife's property cannot be distrained for payment of rent due on a lease made by her husband after it is off the premises.

A former lease is made void by a new one.

Sometimes a house is made uninhabitable for some cause. A man renting premises, should take the precaution of inserting a clause to the effect that the rent shall be abated, if for any reason the house should become uninhabitable.

If a landlord promises to keep the premises in repair, he is bound to do so, and when this is done the tenant has the right to pay the rent as agreed upon; see that no injury is done to the premises, and also give the landlord possession of the property when the lease has expired. If in the lease no time is specified at which the rent is to be paid, such rent is then not due till the end of the term.

If you make a lease with one who is not of age, you cannot enforce the lease after he becomes of age. He may then repudiate the contract.

The lessee, or the one who has possession of the property, if over age, is bound to execute his part of the lease when made with a minor, unless said minor chooses to release him. The defect is cured if the minor receives rent, or does any other act under the lease, after he becomes of age.

When a man leases a property for a definite length of time, he may vacate the same immediately on the termination of his lease. When he quits said premises, he has the right to remove any temporary fixtures which he has put on the premises.

If a man rents a property that has a mortgage on it, his lease will expire if the mortgage is foreclosed, and at the time the mortgage is foreclosed.

A tenant who assigns his lease to some other party, is liable for the rent of the house, unless his contract or lease with the landlord is cancelled. It is best not to occupy premises until you possess a written lease.

Don't rent your premises to a married woman unless there is an act of assembly giving her right to make such contracts.

A landlord has no legal right to make a sub-tenant quit the premises unless he has notified him that the tenant has forfeited his lease.

Sub-tenants, or other tenants, cannot be compelled to leave a house that they have rented by the month unless the landlord gives them thirty days' notice in the winter months and fifteen days' notice in summer.

If something unforeseen should happen that the tenant is obliged to give up the premises and leave before the termination of his lease, he is entitled to the crop which he has sowed.

A tenant should keep his farm in as good condition as is reasonably expected. Reasonable wear and tear is always expected.

If an oral lease is made, the tenancy will begin on the day the tenant takes possession of the property, but if there is a written lease and no stated time to take possession of the premises, the tenant will be held for the rent from the date of the contract.

There are special features of the law regarding the rights of the landlord and tenant. As a rule, the tenant has the right to take with him, or remove at the time of the expiration of the lease, any fixtures that he has erected during the time he has occupied the premises, if he can take them away without injuring the property. Of course, when he has built something so as to make it an entire part of the building which was originally there, he cannot remove it. Some of the immovable things might be mentioned, such as partitions, locks and keys, some bench that you have fixed to the house, a carpenter shop, trees or flowers, building for agricultural implements, chicken houses, closets affixed to the house, doors, and many other similar things, but we give only a few here to show what kind of fixtures are immovable.

It should be always born in mind that a lease should be put

in writing; that an oral lease holds good for but one year, and that if an oral lease is made, the law supposes that the term begins on that date.

LEASE FOR A HOUSE.

This Indenture, made the third day of October, A. D. 19... between James Doe of the one part, and Samuel Smith of the other part, witnesseth, That the said James Doe doth by these presents, lease and let unto the said Samuel Smith, the house, No. 264 Spruce street, in the city of Reading, Pa., to have and to hold the premises aforesaid, unto the said lessee, from the third day of October, 1898, for the term of two years next ensuing, yielding and paying for the same unto the said lessor, his heirs or assigns, the rent or sum of fifteen dollars (\$15.00) per month, payable the last day of each month.

It is agreed between the parties hereto, that should this rent at any time remain unpaid five days after the same shall be due and payable, the said lessor may, at his option, then consider said lessee as a tenant at will, and re-enter upon and re-possess himself of the said premises. And should the said lessee at any time permit the said rent to be in arrear and unpaid that the said lessee for his heirs, executors and administrators waive the exemption of any of his property exempted by law from distress, from such distress for the rent in arrear, any law to the contrary notwithstanding, and also waives said exemption in case a judgment is obtained for said rent or any part of the same. It is expressly understood that said premises shall not be underlet or rented without the lessor's written consent to the transfer of this lease or such underletting. On the expiration of this lease, the property is to be given up in as good order, in all respects, as it now is, reasonable wear and tear, and damage from fire excepted.

It is hereby further agreed, That if the above named Samuel Smith should continue on the above described premises after the termination of the above contract, then this contract is to continue in full force for another year and so on from year to year, until legal notice is given for removal.

In witness whereof, The parties have hereunto set their hands and seals.

Attest:

SAMUEL SMITH, [L. s.]
JAMES DOE. [L. s.]

WILLIAM DRAL, WESLEY AWL. For a valuable consideration I hereby become security for the payment of the above rent as often as the same shall become due. Witness my hand and seal the day and year above mentioned.

.....[L. 8.]

FORM OF LEASE FOR A FARM.

This Indenture, made this first day of May, One Thousand Eight Hundred and Ninety-eight, between Charles Smith, of Reading, County of Berks, State of Pennsylvania, of the first part, and Samuel Jones of the same place, of the second part,

Witnesseth, That the said Charles Smith, for, and in consideration of the yearly rents and covenants hereinafter mentioned, and reserved on the part and behalf of the said Charles Smith, his heirs, executors and administrators, to be paid, kept, and performed, hath demised, set, and to farm let, and by these presents doth demise, set, and to farm let, unto the said Samuel Jones, his heirs and assigns, all that certain piece. parcel or tract of land situate, lying and being in the county of Berks aforesaid, known as lot No. (here describe land) now in the possession of ----, containing two hundred acres, together with all and singular the buildings and improvements to have and to hold the same unto the said Samuel Jones, his heirs, executors and assigns, from the third day of June next, for, and during the term of six years, thence next ensuing, and fully to be complete, and ended, yielding and paying for the same, unto the said Charles Smith, his heirs and assigns, the yearly rent, or sum of One Hundred Dollars, on the first day of May in each and every year, during the term aforesaid, and at the expiration of said term, or sooner if determined upon, he the said Samuel Jones, his heirs or assigns, shall and will quietly and peaceably surrender and yield up the said demised premises, with the appurtenances, unto the said Charles Smith, his heirs and assigns, in as good order and repair, as the same now are, reasonable wear, tear, and casualties, which may happen by fire, or otherwise, only excepted.

In witness whereof, We have hereunto set our hands and seals the day and year first above written.

CHARLES SMITH, [SEAL.]
SAMUEL JONES. [SEAL.]

Signed, sealed and delivered in presence of JAMES YOUNG, CLARE DREW.

A TENANT'S NOTICE OF LEAVING.

Dear Sir: The premises I now occupy as your tenant, at No. 22 Evergreen street, I shall vacate on the first day of April, 19... You will please take notice accordingly.

Yours truly,

January 20, 19...

ROBERT SALEM.

To Amos Chew, Esq.

A NOTICE TO QUIT FROM THE LANDLORD.

To Levi Alricks.

Sir: Please observe that the term of two years, for which the house and lot, situated at No. 22 Evergreen street, and now occupied by you, were rented to you, will expire on the first day of April, 1898, and as I desire to repossess said premises, you are hereby requested and required to vacate the same.

Yours truly,

January 1, 19...

AMOS CHEW.

HOW TO MAKE WILLS.

We give in the following many practical points to enable persons to make their own wills. Almost every person who is owner of any property should have a will, even though the law makes provision for the distribution of the estate. The ones in most serious need sometimes do not get what they should have. The one who can best afford it sometimes can spend more of the estate than necessary, while if there had been a will the estate would probably have fallen into the hands of those who needed and deserved it. Life is uncertain at all times, and if a person desires to protect such parties above named, it is his duty to make a will, even if he does not expect to die soon. He can rest much easier and know that so far as he was able he has provided that his estate shall be distributed according to his wishes.

The legal declaration of what a person desires to have done with his property, whether real or personal, is called a will. However, a person dying who owes debts must remember that the debts, by law, must be paid first, contrary to any terms of the will. Personal property is taken for these debts, but if there is not enough personal property to pay them, then real estate can be sold.

Any person who is not unqualified by want of age or mental incapacity, may make a will.

It is generally the law that persons must be twenty-one years old before they can make devises of real estate, and in many states a person must be of the same age to dispose of personal property by will.

A person must be in his right mind to make a will. Inebriates, idiots and lunatics, or any persons of unsound mind, are not competent persons to make wills.

A will procured by fraud is void.

The testator is the man who makes the will.

A testatrix is the name given to a female person who makes a will.

In many states a married woman can make a will of her own property; but in some places she cannot.

The last will makes all others void. It is usually concluded with a clause revoking all other wills.

The person making a will must die before said will can go into effect. Any will can be altered or revoked by making a new one. After making a will, a man may set it aside. No special words need be used to make a will valid, but the maker's desires should be written clearly and plainly so that no one can misconstrue the will.

A will is not lawful if it is made under the influence of fraud or fear, or if a person is forced by some one to make the same.

Wills to be lawful must be in writing. There are, however, some wills, such as those made by soldiers and sailors, that need not be in writing. Such parties can make a verbal will, which should be witnessed.

If an unmarried woman makes a will, such will becomes unlawful by her marriage.

A husband cannot deprive his wife of her dowry. She has the privilege, however, to accept a bequest in place of her dowry if she so desires.

If the maker of a will cannot write, some one should guide his hand to his name in making a mark.

A will, to be valid, must be signed by the maker (or testator), or else some person in his presence and at his request.

Two witnesses in some states, and in some states three, are necessary. It is not necessary that such witness know the contents of the will, but they must see the testator sign his name.

If any addition is made to a will by the testator after the will is signed, this additional matter is called a codicil. It must be signed, witnessed, etc., in the same manner as the body of the will.

Never leave anything uncertain and mention that this is to be your last will.

Always have three witnesses present, if possible, who see you writing your name.

Never make a new will except after destroying your old one, and never make a codicil to your will without having it witnessed.

Always provide for your children in your will, and if you get a mortgage on your property be sure to make a new will.

The word "bequeath" means willing personal property, and "devise" stands for real estate.

A GENERAL FORM OF WILL.

- I, Samuel Smith, of Roanoke, County of Mercer, State of Ohio, being of sound mind and memory, do make and publish this my last will and testament, in manner and form following:
- 1. It is my will that my funeral shall be conducted without ostentation, and that the expenses thereof, together with all my just debts, be fully paid.
- 2. I give, devise and bequeath to my beloved wife, Lillian Smith, in lieu of her dower, if she should so elect, the dwelling house and lot of ground, known as Number 130 (one hundred and thirty) Gilmore avenue, in the said town of Roanoke, also, all the household furniture and other items, not particularly named and otherwise disposed of, in this my will, during her said life, and that, at the death of my said wife, all the property hereby devised or bequeathed to her, as aforesaid, or so much thereof as may then remain unexpended, I give unto my two sons, John G. Smith and Frank J. Smith, in equal shares, and to their heirs and assigns, forever.
- 3. I give and devise to my oldest son, John G. Smith, the farm on which he now resides, situated in Mercer county, Ohio, and containing forty acres, or thereabouts, and to his heirs and assigns, forever.
- 4. I give and devise to my second son, Frank J. Smith, the farm now in the occupancy of Levi Grange, situated in Adams county, Ohio, and containing fifty seres, to him, the said Frank J. Smith, his heirs and assigns, in fee simple.

And I hereby constitute and appoint my said wife, Lillian Smith, and my said son, John G. Smith, to be the executrix and executor of this, my last will and testament, revoking and annulling all former wills by

me made, and ratifying and confirming this, and no other, to be my last will and testament.

In witness whereof, I, Samuel Smith, have hereunto set my hand this fifth day of April, A. D. 19...

SAMUEL SMITH.

Signed, published and declared by the above-named Samuel Smith, as his last will and testament, in presence of us, who, at his request, have signed as witnesses of said will.

JAMES YOUNG, ABE FIRST, MATHEW MULLER.

A FORM OF CODICIL.

Witness my hand, this day of, one thousand eight hundred and

REUBEN BOLAN.

Signed, sealed, published, pronounced, and declared, by the said Reuben Bolan, as a codicil to his last will and testament, in the presence of us. the subscribers.

A	В
C	D
E	F

FORM OF A NUNCUPATIVE WILL.

In the matter of nuncupative will of Isaiah Strong, deceased:

On the first day of April, 19... Isaiah Strong, being in his last sickness, in his dwelling, situate in Dunmore, Iowa, at 62 Spruce street, in

the presence of the subscribers, did declare his last will and wishes concerning the disposition of his property, in the following words, viz:

He desired that his six hundred dollars in the Second National Bank of Dunmore, and two hundred dollars in the hands of Lou Water, should be given to his mother. He also expressed a desire to have Lou Water act as his executor, to collect the same as soon as possible, with interest due, paying the entire amount, when collected, to his mother. He also said, "All my other property I want my mother to have for her separata use, except my house and lot where I live, which I will to my sister, Ida."

At the time the said Isaiah Strong stated the foregoing as his will he was of sound mind and memory, and desired us to bear witness that such was his wish and desire.

Reduced to writing by us, this 15th day of April, 19...

ROBERT GOODING, ALBERT SNELL, ROSS THOMAS.

A SHORT FORM OF WILL CONVEYING THE ENTIRE REAL AND PERSONAL PROPERTY TO THE WIFE.

A will which bequeaths all the property of the testator, real and personal, wheresoever it may be, carries with it property acquired after its publication, without a repetition of any formalities. The following form was tested and sustained by the courts, and found to be of ample length for the purpose intended:

I, Nelson Fry, do make and publish this my last will and testament, hereby revoking all former wills by me made.

I bequeath all my property, real and personal, wheresoever the same may be, to my beloved wife, Martha Fry.

I appoint my said wife the executrix of this my last will and testament. My will is that my said wife shall not be required to give any bonds or security to the judge of probate for the faithful execution of the duties of executrix.

In witness whereof, I have hereunto set my hand and seal, this tenth day of October, A. D. eighteen hundred and ninety-eight.

PROPERTY NOT BEQUEATHED—WHO GETS IT?

In the United States, property of deceased persons is divided among the heirs as follows: The descendants of the deceased are given the property in equal shares, if they are of equal degree. If they are of unequal degree, the more remote the descendants the less their share. These usually receive their parents' share, if their parents are dead. When there are no descendants, the parents of the testator receive the estate, the father being preferred sometimes to the mother. If the parents are not living, the brothers and sisters of the testator take the property, sharing equally. If one or more of the brothers or sisters are dead, their children will receive the part their parents would have received, if living. Grandparents hold the next claim, uncles and aunts the next in succession, then the children of these, etc. In case no heirs are found, the money goes to the state.

DUTIES OF EXECUTORS.

A legacy is a bequest or gift by will of personal property. There are three kinds of legacies, general, specific and demonstrative.

A specific legacy is one definitely designated, in order that it may be expressly distinguished from the rest of the estate. For example, the bequest of a horse in the stable of the deceased.

A general legacy is not a particular bequest. Such a legacy does not designate specifically anything, such as a certain sum of money, or a particular article, etc.

A demonstrative legacy is a bequest stating a particular amount of money, etc., from a particular friend.

All the lawful debts of the deceased should be paid by the executor. For this purpose, all the personal property may be

applied, if necessary, and even his real estate if he have not sufficient personal property. Specific legacies are next satisfied. Next the demonstrative, and finally the general legacies. If the assets are sufficient to cancel the debts and an amount left for distribution sufficient for only part of the first class of legacies, these shall be paid proportionately. All others fail to be paid.

Specific and general legacies are not redeemable.

In some states, a legacy given to a subscribing witness of a will is void. An executor may be given the will. It is also provided, in many states, "No person having a husband, wife, child, or parent, shall bequeath to a corporation more than one-half of his personal estate after the payment of his debts."

A legacy to an infant should not be paid except under an order of the court.

Legacies must be paid within one year's time after the testator's death. The executor is allowed one year to enable him to ascertain the nature and value of the property, to collect the assets and find out the full liabilities.

Never pay out a dollar of entrusted money without proper vouchers.

Never fail to keep accurate accounts.

Never pay a bequest before the time fixed in the will without deducting the interest.

Never incur any expenses, other than burial expenses, until the will is probated, and do not hesitate to sell perishable property.

Never cancel a claim until you have the whole estate in hand. Never execute a contested will, nor compromise a claim without the advice and consent of the court.

RIGHT OF DOWER.

A dower is the one-third portion of a husband's estate belonging to a married woman, or widow, during the remainder of her natural life, after her husband's decease. The husband cannot alone destroy a dower. In the sale of real estate by the husband, his wife must also sign the conveyance to make the title complete. In the absence of her signature and acknowledgment, the widow can claim her dower rights after the husband's death, if she survive him. Creditors seize the property subject to such dower rights.

A husband sometimes gives his wife property in lieu of dower. Then she may, after his death, decide to take such a property or her dower. She cannot take both. So long as the husband lives the wife's right of dower cannot be enforced. If any land is sold to a stranger, and she does not join in the deed, she has no right of action until after her husband's death. When there are no children, the widow gets one-half the estate for life, as her dower, and one-half of the personal property absolutely. If there are children, she gets one-third in each case, instead of one-half.

AGENCIES—THEIR KINDS.

Agency is that branch of the law whereby a person authorizes, or appoints, another to do something for him, substituting that person for himself.

There are three kinds of agencies, namely, special, general, and professional. A special agency is for a special purpose, and is usually temporary. The person employing a special agent cannot be compelled to fulfil any agreements made by said agent if he oversteps his authority.

A general agent is authorized to transact all business of a certain kind. A principal is bound by the acts of a general agent, although he may act contrary to private instructions, provided he keeps within the limit of his authority.

Professional agents are licensed to transact certain kinds of business for pay. Among professional agents, are attorneys, brokers, factors, auctioneers, and ship captains. Married women, lunatics, infants, idiots, aliens, and persons incapable of making legal contracts, cannot be employed as agents. Infants and married women can, under some circumstances, be principals.

Personal affairs cannot be delegated to agents. The general rule for agency is that a man, who has the right to act in his own name, may also transact the same affairs through another.

There are two chief ways of terminating agencies; by the bad conduct of the agent or by operation of law. Time terminates the majority of the last named.

Never lose any time in disclaiming the illegal acts of your agent.

Never appoint sub-agents, if an agent yourself, without the consent of your employer.

Never go beyond your authority as an agent unless you are willing to become personally responsible.

As principal, never employ any one to do an illegal act, which you would not do yourself.

Never transact business with an agent unless he can show credentials from his principal.

Never accept an agency, or act as an attorney in fact in complicated matters, unless your instructions are clearly stated in writing. You may thus avoid embarrassment and save your good name.

THE AUTHORITY OF AGENTS.

An agent is one who has power to act for another, who is called the Principal.

Auctioneers, commission merchants, brokers, etc., are commercial agents. An attorney-at-law is an agent, who acts in legal proceedings.

The acts of an agent are as valid in law as if done by the principal, if the agent acts within the scope of his authority.

All sealed contracts should be made in the name of the principal, unless the agent has a power of attorney, under seal.

The principal cannot be held for the transaction of an agent, when the person, with whom the agent did the business, is aware that the agent is exceeding his power.

It is the duty of an agent to keep his principal fully informed as to the business he is doing.

Money paid by mistake by an agent can be recovered by the principal.

Legal principles governing the relation between principal and agent are limited or enlarged by a definite written agreement.

LETTER OF POWER OF ATTORNEY.

A power of attorney is a written instrument, usually sealed, by which a constituent authorizes his attorney to act in his stead.

The power is general and definite.

A power of attorney must be acknowledged before being recorded.

A power to execute a sealed instrument must be under seal. Upon the death of the constituent, the power ceases.

A power of attorney, if to be used in a foreign country, should be acknowledged before a Notary Public, and certified by the Consul of the country where it is to be used.

FORM OF POWER OF ATTORNEY.

 completion of the authority hereby given, as fully as I might and could do if I were personally present; hereby ratifying and confirming all the acts of my said attorney or his substitutes, done by virtue of these presents.

In witness whereof, I have hereunto set my hand and seal, this 10th day of November, A. D. 19... [SEAL.]

FORM OF PROXY.

Know all Men by these Presents, That I,, of, do hereby constitute and appoint, of Harrisburg, Pa., for me, and in my name, place and stead, to vote as my proxy at the election of Directors and Auditors, or at any meeting of Stockholders of the Columbian Land Improvement Company, of Harrisburg, Pa., for whatever purposes called, according to the number of shares I should be entitled to vote if then personally present.

This proxy to be in force until

In witness whereof, I have hereunto set my hand and seal, this day of, one thousand eight hundred and ninety..........

[L. B.

Sealed and delivered in the presence of

PARTNERSHIPS.

Partnership is an agreement between two or more persons to invest in a business their labor, time and money, mutually agreeing to share the profits and losses in proportion to the amount of labor, capital and time each has invested.

The kinds of partners are varied. The following are a few: Those in name only, called a silent partner; limited partners, general partners, and ostensible partners, who take all benefits and risks.

Silent partnerships are those where the partners, so-called silent, only have their money in the business; but whose names do not appear in the firm's names.

Limited partnerships are those where only the partnership property is liable for partnership debts.

General partnerships are formed by partners, who themselves manage the business. The capital is supplied wholly or in part by special or limited partners. These general partners are liable for all debts contracted. These are unlimited partnerships.

Ostensible partnerships are composed of those whose names enter into the firm's name, and who take all benefits and risks.

A silent partner, when it becomes generally known that he is such partner, becomes liable with the other partners.

Partnerships commence at the time articles of co-partnership are written. If no stipulation is made to the contrary, the same can be discontinued at any time, unless a definite period of partnership is designated. Even when time is stipulated, a partner may withdraw by giving previous notice. He is, however, liable for damages if the remaining partners can show such damage by his withdrawal.

A person who has lent his name as a partner, or who allows his name to continue in the firm after he has ceased to be a partner, is responsible still as a partner.

The effects of partnerships may be bought and sold by a partner, within the scope of the partnership business; contracts of like character may be made by him; money may be received; bills and notes may be endorsed, accepted and drawn. If these things are done for his own private account, and apparently be for the use of the firm, his partners are bound by his action, so long as the persons dealing with him are ignorant of the transaction having been done on his (the partner's) own private account. The members of a partnership are bound by the acts of any single partner in the case of any misrepresentation; a partner cannot make the firm responsible for his private debts.

The terms of agreement of a partnership should always be in writing; a verbal one is binding, but more difficult of proof in case of litigation.

The whole firm is dissolved by the death of a single partner, unless otherwise designated. In case the executors or representatives of the deceased partner wish to continue the business, it should be stated in the agreement.

A negotiable paper signed by one of a firm, in his own name, makes all the partners liable, provided the paper is on a partner-ship account. One partner cannot bind the firm by deed. He may, however, execute an ordinary release of debt due the partnership.

In order that a majority of the partners may have the privilege of dissolving the business at any time, it must be so noted in the agreement, and also any way regulating such a dissolution.

A partnership is dissolved by mutual consent or by the decree of a court of equity for a definite cause. Dishonesty, carelessness, incapacity, and the general conduct of a single partner tending toward the bankruptcy of a firm, are some of the causes for invoking the order of the court, in case it cannot be done by mutual consent.

Notice of dissolution should be immediately given in the papers.

Besides the ways mentioned above for a dissolution of partnership, the following are ways: By the limit of time; by the marriage of a female partner; by a decree of court for the following reasons: insanity of a partner, by the conviction for a crime of a partner, by habitual drunkenness and by a proof of wrong done the firm.

A FORM OF PARTNERSHIP AGREEMENT.

This agreement, made the fifth day of May, 19... between Isaiah Catchem, of Dunbar, Fayette county, Pennsylvania, of the one part, and Uriah Cheatem, of the same place, of the other part, witnesseth:

The aforesaid parties agree to associate themselves co-partners, for a period of five years from this day, in the business of buying and selling dry goods and such other goods and commodities as belong in that line of trade. The name and style of the firm to be "Catchem & Cheatem."

For the purpose of conducting the business of the above named partnership, Isaiah Catchem has, at the date of this wrting, invested three thousand dollars as capital stock, and the said Uriah Cheatem has paid in the like sum of three thousand dollars, both of which amounts are to be expended and used in common, for the mutual advantage of the parties hereto, in the management of their business.

It is further agreed, That once every year, or oftener, should either party desire, a full, just and accurate exhibit shall be made to each other, or to their executors, administrators or representatives of the losses, receipts, profits and increase made by reason of, or arising from this partnership, and such as be resulting from the business, shall be divided between the subscribing partners, share and share alike.

(A statement is here inserted stating how much money is to be drawn each year, by each, and conditions, if death should occur.)

It is also agreed that in case of a misunderstanding arising with the partners hereto which cannot be settled between themselves, such difference of opinion shall be settled by arbitration, upon the following conditions, to wit: Each party to choose one arbitrator, which two thus elected shall choose a third; the three thus chosen to determine the merits of the case, and arrange the basis of a settlement.

In witness whereof, The undersigned hereto set their hands, the say and year first above mentioned.

Signed in the presence of Walker Jones, John Lawyer.

ISAIAH CATCHEM, URIAH CHEATEM.

FORM OF DISSOLUTION OF PARTNERSHIP.

We, the undersigned, do mutually agree, that the partnership formed between us by the within articles, be and the same is hereby dissolved, except for the purpose of the final liquidation and settlement of the business thereof, and upon such settlement wholly to cease and terminate.

In witness whereof, we have hereunto set our hands and seals, this first day of January, 19...

Signed, sealed and delivered in presence of JAMES CLARK, SAMUEL MYESS. JOHN SHANKLIN. [L. S.]
JACOB WILLIAMS. [L. S.]

The above form is to be endorsed upon the back of the original agreement.

A NOTICE OF DISSOLUTION.

The partnership heretofore existing under the name of Williams and White, wherein James Williams, of the city of Reading, in the County of Berks, and State of Pennsylvania, was a general partner, and Joseph White, of the city of Philadelphia, in the County of Philadelphia, of Pennsylvania, was a special partner, is this, the fifteenth day of June, A. D. 19... dissolved by mutual consent.

JAMES WILLIAMS, JOSEPH WHITE.

The business will be continued at Reading, Pa., by James Williams, who alone is authorized to settle the affairs of the said firm.

Reading, Pa., June 15, 19...

ENGAGEMENTS TO MARRY AND MARRIAGE CONTRACTS.

Misses! the tale that I relate
This lesson seems to carry—
Choose not alone a proper mate,
But proper time to marry.—Comper.

Contracts to Marry.—A valid contract to marry is a mutual promise between a man and woman. Marriage is a civil contract, and is established by the consent of the contracting parties. When such a promise is made it becomes by law similar to any other kind of contract, and both parties concerned are legally bound to carry out the promises so made.

Breach of Promise.—A breach of promise is the refusal of either party to carry out the contract, and the party abiding by the contract is empowered by law to recover damage from the one making the breach. A man very seldom sues a woman, although he has a right to do so if she fails to keep her promise. In a law suit resulting from breach of promise, there are gener-

ally few, if any, witnesses who can give direct testimony. The court is governed by the conduct of the person making the breach. Circumstantial evidence is the greatest factor in influencing the result. Open declarations of intention, presents, visits and letters, especially, play an important part in such a suit. A refusal may be justified on account of bad character or conduct of the other party. If the woman were a widow, or divorced, and did not make known this fact, the refusal to marry is justifiable on the part of the man. Poor health of either party may sometimes prove a good excuse.

A Promise is not Binding.—If either party is under twentyone years of age. The law will excuse the minor any time on this account. However, if either is over twenty-one, he or she can be held to the contract no matter what the age of the other party.

TIME FOR ENGAGEMENT.—Whenever a man, who has promised to marry a woman, has not stated any special length of time for the marriage, he is held by law guilty of a breach of promise unless he fulfills his engagement within a reasonable time. Five years is held by law as being an unreasonable time.

What is Meant by Seduction.—Seduction is the enticement of a woman of lawful age to commit fornication, by a promise of marriage, and afterwards refusing to marry her. It is not a crime in Pennsylvania unless the female be less than twenty-one years of age, but places the person so doing liable to heavy damage in a breach of promise suit.

CIVIL MARRIAGE FORM.

He that loveth his wife loveth himself. For no man ever yet hated his own flesh; but nourisheth and cherisheth it, even as the Lord the church.—St. Paul.

Teach the young women to be sober, to love their husbands, to love their children, to be discreet, keepers at home, good, obedient to their own husbands.—St. Paul.

In keeping with a familiar and long-established custom,

clergyman or civil magistrate, such as a justice of the peace or alderman, or any higher officer, may perform the marriage ceremony. In nearly all the States a license to marry must first be procured from the clerk of the orphans' court of the county. That officer may also solemnize the ceremony. The license authorizes a clergyman or magistrate to perform said ceremony.

Marriage is a civil contract and may be entered into by persons capable of consenting thereto. It cannot be entered into by idiots or lunatics, or persons under age without consent of parents or guardian. If brought about by force or fraud it is void. The parties must have attained the age of fourteen if a male, and twelve if a female, under the old common law, before they can marry. The law does not require a particular ceremony. Many churches have their own peculiar ceremonies. The Friends' (Quakers), is one of the most simple and beautiful. Following is the form in common use by magistrates in the United States.

FORM OF MARRIAGE.

(The man and woman standing, the justice will say to the man.)

"Will you have this woman to be your wedded wife, to live together after God's ordinance in holy estate of matrimony, to love her, comfort her, honor and keep her, in sickness and in health, and forsaking all others, keep thee only unto her, so long as you both shall live?"

(Next addressing the woman, the justice says:)

"Will you have this man to be your wedded husband, to live together after God's ordinance, in the holy estate of matrimony, to love, honor, and keep him, in sickness and in health, and forsaking all others, keep thee only unto him, so long as you both shall live?"

(Each party responding in the affirmative, the justice directs them to join hands, and says:)

"By the act of joining hands, you take upon yourselves the relation of husband and wife, and solemnly promise and engage, in the presence of these witnesses, to love, honor, comfort, and cherish each other as such, as long as you both shall live; therefore, in accordance with the laws of the State of I do hereby pronounce you husband and wife."

MARRIAGE CERTIFICATE.

State of Pennsylvania, Dauphin County.

This certifies that Will Love, of Steelton, in the State of Pennsylvania, and May Good, of Harrisburg, Dauphin county, State of Pennsylvania, were, at the house of John Doolittle, in the said city and county, by me joined in

HOLY MATRIMONY,

On the tenth day of January, in the year of our Lord, one thousand eight hundred and ninety-eight.

AMOS LADY,

Pastor of the First Church, Harrisburg, Pa.

In the presence of SIMON STILLCOURT, WARREN GOODMAN.

MARRIED WOMEN-THEIR RIGHTS.

The property, which a woman owns at her marriage, together with the rents, issues and profits thereof, and any property that comes to her by descent, bequest, gift or grant, and which she acquires by trade, business labor, shall remain her sole and separate property, and may be used, collected and invested by her, in her own name, notwithstanding her marriage. She shall be subject to no interference on the part of her husband, nor be liable for his debts, provided such debts have not been contracted for the support of herself or children by herself, on her own responsibility.

A married woman may bargain, sell, assign, transfer and convey her separate property, and enter into contracts regarding the same on her property, as if unmarried. Her husband cannot be held liable for such transactions, nor can his property be seized for her separate contracts. She can sue and be sued as any unmarried woman.

The law presumes, that when a husband receives a principal sum of money belonging to his wife, he does it for her use, and he must account for it. He must expend it on her account or prove that she gave it to him as a gift, in order to justify not returning it.

Money received by a husband from a wife for the improvement of the home of the family is considered a gift, and cannot be reclaimed.

The cases in which a married woman's contract can be enforced against her are as follows: When she creates the contract; when it is made for the benefit of her separate estate; when the intention to find the separate estate is stated in the contract creating the liability.

A husband is not liable to account to his wife, if she give money or her separate property to him without an agreement to pay in return. The nature of the transaction makes it a gift.

A woman who deserts her husband, has no recourse in a court of equity for the recovery of articles furnished by her for the adornment of the home. Her legal title remains, however, and she could convey this to another, and this person would have a good title, unless her husband can prove it to be a gift.

The property of a wife is not the subject of a contractor's lien for materials furnished her husband, where it is shown that the wife was not notified of the intention to furnish such material.

Curious provisions are made in the law of the different States of the United States regarding these rights.

Any husband is responsible for the supplying of necessaries to his wife. Should he fail to supply the same, he can be compelled by law to do so. He is not held liable if she deserts him. If she is justified in so doing, he is liable. A man, who lives with a woman and calls her his wife, is liable even if it is known she is not his wife.

THE RELATION OF PARENTS TO CHILDREN.

Parents have full control over minor children, and have a just right to make their children obey. No one has a right to interfere with, take away, or retain the children, so long as their parents treat them properly.

Parents have the power to bring back any runaway child by force, if he has left home without the permission of his parents. Relatives or other persons keeping such a child, or refusing to give him up can be compelled by law to surrender the child to its parents. If it can be shown that the parents are brutal or negligent in the treatment of their children, relatives are justified by law in withholding them, or in bringing the parents into court for the inhuman treatment.

To adopt a child, application must be made in the Orphans' Court. The judge will consider the application and pass upon it. A child may be adopted, no matter whether its parents are living or not. The consent of the parents, if they are alive, must be given, and once given cannot be recalled. The custody of an adopted child belongs to the person adopting it. A child over fourteen years of age must also give his consent. The court has the right to decide whether the person making application is a proper person or not, and can refuse an application.

Parents have a right to punish their minor children, providing they are not cruel. The law punishes cruelty or brutality. Parents must be reasonable in their corporal punishment, and must not in any way injure the health of their children.

Parents are legally entitled to the earnings of their minor children so long as they do not "give them their time." Children refusing to turn over their earnings to their parents are liable to have their wages drawn, the parents notifying their employers not to pay the earnings to the minors.

If the parents free their children from obligations to themselves and permit them to collect their wages, the parents cannot thereafter collect their children's wages. The child is then said to be "emancipated."

Parents have no authority over the property of their children, acquired either by gift, legacy, or any other way. For a parent to appropriate to himself a child's property is criminal, and is as bad as stealing the property of another.

Parents must legally support their minor children. The fact that a child has property does not relieve the parent of this duty. A parent may, however, apply to the court and obtain permission to use a part or all of the income from his child's property for the child's support.

Parents must support even an illegitimate child. The supposed father is compelled by the directors of the poor to furnish reasonable support for the child, otherwise it would become a burden to the county. Children born in wedlock are legitimate, unless it can be proven that the husband could not possibly be the father. The legitimacy of the child is not affected by the adultery of the wife. A child born, even on the day of the marriage, is legitimate, provided there is good reason for believing the husband is the father.

An illegitimate child cannot inherit any of his father's property. A bastard cannot generally inherit from any one. He may inherit from his mother in many States in the same manner as a legitimate child, or his mother from him.

Children are required by law to support their parents when parents are unable to support themselves.

Parents are not responsible for crimes committed by their minor children.

When the parents (or either of them) die, a guardian is appointed for their minor child by the Orphans' Court. A child fourteen years of age can choose his own guardian, and the court will appoint the one so chosen.

GUARDIANS AND WARDS.

A minor is a person under twenty-one years of age, if a male, and in some States, eighteen years, if a female. The legal term for a minor is "infant."

A minor is unable to make a contract of any kind except one of marriage. He cannot be sued or cannot sue, except through his "next friend."

The parents are the natural guardians of a minor. Orphans' courts, or Courts of Probate, appoint suitable persons as guardians of the property of minors. At the age of fourteen, the child may choose his own guardian, and the one chosen is appointed by the court.

Minors whose parents are unfit to be guardians may nave guardians of their persons appointed by some public officer. The infants, or minors, are called "wards."

The guardian of the property must preserve it, and cannot expend it or change it from real to personal property without the order of the court.

HOW TO EMPLOY HELP.

How to employ help is an important matter. Misunderstandings and disagreements are frequently arising. These generally grow out of carelessness on the part of one or both parties to the contract, or because of a difference of opinion in regard to their rights. It would be impossible to touch upon all the trifling causes of such troubles, therefore we have compiled some of the principal sources of trouble and how they are corrected by law.

Contracts.—It is not legally required that contracts between employer and employes be written, unless for a longer term than a year. It is better, however, to do so, as any person is liable to forget some of the conditions. It should be simple, and contain a statement of time of employment, amount of work, and wages. Both parties sign the contract, but a witness is not necessary. Sometimes one man works for another without any special agreement in regard to payment, expecting payment. The law then says there is an implied promise to pay what the services are worth, and such a contract will be enforced. This is always the case if work is done in this way, unless the parties are closely related.

How Minors are Hired.—A minor may hire his services for any length of time and not be compelled to execute his agreement, but may rescind the contract at any time. The employer is liable to him for the time he works, and may not retain any wages due because of having suffered damage by the minor leaving.

Whenever a person employs a minor, he should ascertain whether the wages are to be paid to the minor himself or to his father. Unless the father has given him his time the wages belong to the father. If the minor is married, his wages are granted him by law for the support of his wife and family, as a matter of public policy.

An Employer's Duty.—For any injury to an employe through negligence of his employer, the employe has his action for damages. If an employe is found incompetent, the employer should dismiss him for fear he may injure other employes, and by so doing make the employer liable for damages to the parties injured.

An employer making use of machinery must keep it in repair, and thus avoid any injury which may happen to his employe. He should not expose his employe to any dangerous risks, as by so doing he may be called upon to pay heavy damages for his negligence. He must furnish a reasonably safe place for the employe to work. He is not responsible for injury done one of his employes by another employe, unless he had prior notice of the negligence of the injuring employe.

Injuries from unsafe and defective machinery often make the owner of any mill or factory liable for heavy damages, if he has been negligent and the employe has used due care. An employer should not put an employe to work in a building known to be unsafe. An employe so injured can claim injuries, unless he knew of the dangerous condition and assumed the risk. If the employe knows of the unsafe condition and does not make complaint, the employer is not liable.

An employer is responsible to third parties for any acts of his employe, when he leaves him to manage for him. This is right, because otherwise an employer might leave his work to a careless and incompetent person, and thereby endanger the safety of under-employes, or neighbors; and they, in turn, would have no redress unless the managing employe were a responsible person.

APPRENTICE LAWS.

An apprentice may be a boy or girl, generally not younger, if a boy, than the age of fourteen. One who is not of age and is bound out to learn a trade by some one who has legal authority over him, is called an apprentice. You cannot apprentice a child for any time extending beyond his twenty-first birthday. Generally, the motive for apprenticing a child is so that he, or she, may be taught some honorable business or trade. No apprentice can bind himself, or herself, to learn any calling or trade. The guardian, overseer or parents must give their consent; and the child must be willing to be bound.

A contract should be made so that it binds the master to teach the child his trade or calling, to furnish the necessaries of life; and also, at the close of the term, to pay the apprentice money, or render compensation of some kind.

Any act, or habit, of the master that may be injurious to the good morals or intellect of the one so bound is sufficient cause to dissolve the contract.

The master must furnish the apprentice proper medical attention in case of sickness.

For any serious neglect to perform duty, the apprentice can be discharged by his master.

If an apprentice leaves his master and contracts with some other one, his first master need not receive him, if he should ever return.

If any person induces an apprentice to leave his master, such person is liable to the master for desertion.

If the master should die before the contract expires, such apprentice can seek a new master.

COPYRIGHT LAWS AND DIRECTIONS.

Copyrights are exclusive rights granted to publishers, or authors, by the government, of printing, publishing and selling any writings or drawings or engravings.

A printed copy of the title of the book, map, chart, dramatic or musical composition, engraving, cut, print, photograph, or chromo, or a description of the painting, drawing, statue, statuary, or model or design for a work of the fine arts, for which copyright is desired, must be delivered to the Librarian of Congress, or deposited in the mail, within the United States, prepaid, addressed,

Librarian of Congress,

Washington, D. C.

This may be done on or before the day of publication.

The title of a periodical must include the date and number; and each number of the periodical requires a separate entry of copyright.

Blank forms of application will be furnished to applicants.

The legal fee for recording each copyright claim is fifty cents, and for a copy of this record an additional fee of fifty cents is required, making \$1.00, if certificate is wanted, which will be mailed as soon as reached in the records.

Not later than the day of publication in this country or abroad, two complete copies of the best edition of each book or other article must be delivered, or deposited in the mail within the United States, prepaid, addressed.

Librarian of Congress,

Washington, D. C.

to perfect the copyright.

Without the deposit of published copies above required the copyright is void, and a penalty of \$25 is incurred.

The law requires one copy of each new edition, wherein any substantial changes are made, to be deposited with the Librarian of Congress.

No copyright is valid unless notice is given by inserting in every copy published, on the title page or the page following, if it be a book, or if any other article upon some portion thereof, the following words, viz: "Entered according to act of Congress, in the year, by, in the office of the Librarian of Congress, at Washington," or at the option of the person entering the copyright, the words: "Copyright, 18..., by"

The law imposes a penalty of \$100.00 upon any person who has not obtained copyright who shall insert the notice, "Entered according to act of Congress," or "Copyright," or words of the same import, in or upon any book or other article.

The copyright law secures to authors and their assigns the exclusive right to translate or to dramatize and of their works; no notice or is required to enforce this right.

The original term of a copyright runs for twenty-eight years. Within six months before the end of that time, the author or designer, or his widow or children, may secure a renewal for the further term of fourteen years, making forty-two years in all. Applications for renewal must be accompanied by a printed title and fee; and by explicit statement of ownership, in the case of the author, or of relationship, in the case of his heirs, and must state definitely the date and place of entry of the original copyright. Within two months from date of renewal the record thereof must be advertised in an American newspaper for four weeks.

Copyrights are assignable by any instrument of writing. Such assignment to be valid, is to be recorded in the office of the Librarian of Congress within sixty days from execution. The fee for this record and certificate is one dollar, and for a certified copy of any record of assignment one dollar.

The fine arts for copyright purposes, include only paintings and sculpture, and articles of merely ornamental and decorative art should be sent to the Patent Office.

Every applicant for a copyright should state distinctly the full name and residence of the claimant, whether book or other publication, and whether the right is claimed as author, designer, or proprietor. No affidavit or witness to the application is required.

Every person who, after the recording of the title of any book and

the depositing of two copies of such book and the inserting of the words, "Copyright, 18.., by" on the title page or the page following, as explained above, shall print, publish, dramatize, translate, or import, or knowing the same to so be printed, published, dramatized, translated, or imported, shall sell or expose to sale any copy of such book, shall forfeit every copy thereof to such proprietor, and shall also forfeit and pay such damage as may be recovered in a civil action by such proprietor in any court of competent jurisdiction.

TRADEMARKS.

Any person, firm, or corporation can obtain a trademark by which to mark any article of trade, lawfully made, by complying with the following rules:

The name, residence and place of business of persons desiring trademarks must be recorded in the Patent Office.

By stating the class and description of merchandise to be protected by the same.

By presenting a description with fac-simile of the trademark itself.

By paying the required fee of \$6.00 for labels and \$25.00 for trademarks.

By abiding by such regulations as the Commissioner of Patents may prescribe.

A lawful trademark must consist of some arbitrary word, or sign, whether indicating, or not, the use of the thing to which it is applied.

PATENTS-HOW TO OBTAIN.

Fatents are issued in the name of the United States, and are granted to any person who has invented or originated anything. It is used as a protection to the inventor.

Any person can obtain a patent for an invention, improvement or discovery that has been unknown before, and not used by another, nor patented or set forth in any printed publication in America or any foreign country.

Every patent contains a grant to the patentee, his heirs or assigns, for seventeen years, for exclusive right to make, use and vend the invention throughout the United States, referring to the specification for the particulars thereof.

A patent, to become valid, must be reduced to a practical form, by the

construction of a model or machine or a drawing. Theory is not patentable.

The filing of a caveat prevents the issue of a patent to any person for a similar device. A caveat holds good for one year. The caveator may receive information within the year from the government officials for a petition for a similar invention. He must then complete his application within six months after the notice.

Joint inventors are entitled to a patent jointly. Neither of the parties can claim a patent separately.

The receipt of letters patent from a foreign government does not prevent the inventor from obtaining a patent in the United States, unless the invention has previously been introduced, two years prior into public use. A patent granted to a person holding a patent in a foreign land is usually drawn up so as to expire at the same time as the foreign patent. If there are more than one of these, the one running the shorter time regulates the time on the patent so granted.

Applications.—An application for a patent must be made in writing to the Commissioner of Patents. The applicant must file a written description, completely illustrating whatever the article is. The specification and claim must be signed by the inventor and attested by two witnesses. An oath must be taken that the inventor believes the invention to be the only original. Such an oath may be made before any person within the United States, who is authorized to administer an oath.

Reissues.—The original patentee may be granted a reissue. This happens whenever by reason of the patentee claiming as his invention or discovery more than he had a right to claim as new, the original patent is inoperative or invalid provided the error has happened by accident or mistake, and without any fraudulent or deceptive intention.

Fees.—Fees must be paid in advance, and are as follows: Each original application for a patent, or filing, costs \$15. On issuing each original patent, \$20. Patents for designs: For three years and six months, \$10; for seven years, \$15; fourteen years, \$30. On filing each caveat, \$10. On every application for reissue of patent, \$30. On filing each disclaimer, \$10. For certified copies of patents and other papers, including certified printed copies, ten cents per hundred words. For recording every assignment, agreement, power of attorney or other paper, of three hundred words or under, \$1; of over three hundred and under one thousand, \$2; of over one thousand words, \$3.

PENSIONS—HOW GOTTEN.

Persons entitled to a pension from the government for wounds or injuries of any kind are as follows:

Any enlisted man, of whatever rank, in the military or naval service.

Any person not enlisted in the army, but who has served as a volunteer or militiaman in any regular organized force.

Any officer of the army or navy, in any division.

Any master or other person, not regularly mustered, or serving on a government boat, as pilot, engineer, or in any capacity.

Any army surgeon or enrolling officer.

PENSIONS TO RELATIVES.

Relatives of deceased officers, whether he was a soldier or sailor, can claim a full pension. These are classified as follows: A widow of an officer, soldier or sailor, if he was married; his mother, if living; if his mother is dead, then his father, and finally, his dependent brothers or sisters.

In 1886 a law was made providing that the rate of pensions for widows, minor children and dependent relatives of soldiers and seamen, whose names have been placed on the rolls, or may be enrolled thereafter, and entitled to receive only a less rate, shall be \$12 per month. Children under sixteen years are allowed \$2 per month.

By a law of 1890, any man, who has been in the army and in needy circumstances, is entitled to a pension.

Invalid pensions are granted to relatives and date from the death of the pensioner. The indentity of the claimant is established by the eaths of two witnesses, who testify to the signature of the claimant.

Applicants for such pensions must produce certificates from captains, distinctly stating the time and place where the applicants have been disabled or seriously wounded, and that it occured while in the service of the government. Should the captain or officer be dead or beyond reach, the applicant must swear to it and must be accompanied by the testimony of two witnesses. This testimony must be in detail and must show on what their knowledge is founded.

The personal habits and his occupation after his discharge must also be presented in the same way. An intelligent lawyer should be employed, whose fees are ten dollars by law, payable after the pension has been granted.

NATURALIZATION—HOW OBTAINED.

Naturalization is the adopting of an alien, that is, a foreign-born person, to the laws of the United States. It is a Federal right, and cannot be conferred by State law. The right to vote, which usually prompts the person to become naturalized, is granted by the State. The Federal laws extend over all States, and provide that no alien male can be naturalized until after five years' residence.

The conditions under and the manner in which an alien may be admitted to become a citizen of the United States are prescribed by Sections 2165-74 of the Revised Statutes of the United States.

Declaration of Intention.—The alien must declare upon oath before a Circuit or District Court of the United States, or a District or Supreme Court of the Territories, or a court of record of any of the States having common law jurisdiction, and a seal and clerk, two years at least prior to his admission, that it is, bona fide, his intention to become a citizen of the United States, and to renounce forever all allegiance and fidelity to any foreign prince or State, and particularly to the one of which he may be at the time a citizen or subject.

Oath on Application for Admission.—He must, at the time of his application to be admitted, declare on oath, before some one of the courts above specified, "that he will support the Constitution of the United

States, and that he absolutely and entirely renounces and abjures all allegiance and fidelity to every foreign prince, potentate, State or sovereignty, and particularly, by name, to the prince, potentate, State or sovereignty of which he was before a citizen or subject," which proceedings must be recorded by the clerk of the court.

Conditions for Citizenship.—If it shall appear to the satisfaction of the court to which the alien has applied that he has resided continuously within the United States for at least five years, and within the State or Territory where such court is at the time held one year at least; and that during that time "he has behaved as a man of good moral character, attached to the principles of the Constitution of the United States, and well disposed to the good order and happiness of the same," he will be admitted to citizenship.

Titles of Nobility.—If the applicant has borne any hereditary title or order of nobility, he must make an express renunciation of the same at the time of his application.

Soldiers.—Any alien of the age of twenty-one years and upwards, who has been in the armies of the United States and has been honorably discharged therefrom, may become a citizen on his petition, without any previous declaration of intention, provided that he has resided in the United States at least one year previous to his application, and is of good moral character.

Minors.—Any alien under the age of twenty-one years who has resided in the United States three years next preceding his arriving at that age, and who has continued to reside therein to the time he may make application to be admitted a citizen thereof, may, after he arrives at the age of twenty-one years, and after he has resided five years within the United States, including the three years of his minority, be admitted a citizen; but he must make a declaration on oath and prove to the satisfaction of the court that for two years next preceding it has been his bona fide intention to become a citizen.

Children of Naturalized Citizens.—The children of persons who have been duly naturalized, being under the age of sixteen years at the time of the naturalization of their parents, shall, if dwelling in the United States, be considered as citizens thereof.

Citizens' Children Who Are Born Abroad.—The children of persons who now are or have been citizens of the United States are, though born out of the limits and jurisdiction of the United States, considered as citizens thereof.

Protection Abroad to Naturalized Citizens.—Section 2000 of the Revised Statutes of the United States declares that "all naturalized citi-

zens of the United States while in foreign countries are entitled to and shall receive from this government the same protection of persons and property which is accorded to native-born citizens."

CIVIL SERVICE.

The United States government employs upwards of 150,000 clerks. Many of whom are under "Civil Service." The first definite law of civil service was passed by Congress in 1883.

Office-seekers at present must be capable persons and are only employed by passing examinations. Political influence is being superseded by the fitness of the applicant for office. Education and character are the essentials, not political ability.

The following branches are the ones in which applicants are generally examined:

- 1. Orthography, penmanship and copying.
- 2. Arithmetic, fundamental rules, fractions and percentage.
- 3. The elements of book-keeping, also interest and discount.
- 4. English language, letter writing and the construction of sentences.
- 5. Elementary geography, history and government of the United States.

An average grade of 75 per cent. is required. For special offices, such as stenographer, printer, etc., special examinations are given. All applicants must furnish proof as to character and health. Examinations are given in the principal cities, about three times a year, by a board of examiners. Information and instructions can be obtained by addressing the Civil Service Commissioners, at Washington, D. C.

INTER-STATE COMMERCE LAW.

Congress passed a law, in 1887, regulating rates and the managing of the inter-state commerce.

It applies to common carriers transporting persons or property.

It provides for the appointment of a board of five commissioners, who shall inquire into and determine the reasonableness of their charges.

The act requires that charges shall be just and reasonable. Charges shall not be excessive. There shall not be unjust discrimination between persons or baggage. The rates and charges of carriers must be printed and sent to the commissioners, and posted for the inspection of the general public. Carriers are required to give an annual statement of their business.

The charges made by the carrier for United States property, or the property of any State or municipality, or for charitable purposes are excepted in the requirements. They also except baggage or persons to or from fairs or expositions, and permit the issuing of mileage, excursion or commutation tickets. They also allow the giving of reduced fares to ministers, and free transportation to officers and employes of the carrier, and to officers of other companies.

PETITIONS.

A petition is a formal request or application for some favor, or relief, from one or more persons, generally made by affixing their signatures to a statement of facts and the relief desired. It is the general rule, in the case of petitions presented to courts, that an affidavit accompany them, stating that the facts set forth are true.

The kinds of petitions are as numerous as the circumstances under which they may be written.

The following is a form of petition for laying out a road:

To the Commissioners of the County of Berks, and State of Pennsylvania:

Your petitioners would respectfully represent that the public convenience and wants require that a road and highway should be laid out and built, beginning at the southeast corner of section five (5), town-

ship 60, range 45, and running in a northerly course to the town of Grimville.

Your petitioners therefore pray that you would view the premises and construct said road according to the law of the State.

(Signatures.)

Petitions for public roads in Pennsylvania are generally presented to the courts of quarter sessions, and viewers are then appointed by said courts.

PROCLAMATIONS.

Proclamations are either written or verbal. Usually they are written, and are announcements to the public. They may be addressed to a class or certain classes of people. The most common proclamations are: The President's Thanksgiving proclamation, proclamation for the purpose of calling for aid, proclamation concerning a mad dog. The greatest proclamation ever written was probably President Lincoln's emancipation proclamation.

MAD DOG PROCLAMATION.

Whereas, It has been officially reported to me that mad dogs have recently bitten certain dogs and other animals, thereby endangering the lives of our citizens:

Therefore, In order to protect the lives and peace of our citizens and their cattle, I do hereby order that from and after this date, for the next thirty days, any dog found running at large, without having a substantial wire muzzle securely fastened over its mouth, shall be shot by the police officers.

In witness whereof, I have affixed my signature and the official seal of the city of Hanover, in the County of Cork, and State of New Jersey, this twenty-eighth day of February, A. D. 19...

SAMUEL SMILES, Mayor.

Attest:

ALEC. M. MOORE, City Clerk.

LICENSE—WHAT IS IT?

A license is a permit allowing a person or persons to sell certain merchandise, or to transact other lawful business.

A license limits selling power to certain districts and is granted on payment of a special tax, or premium, for such privilege. They are issued by national, State, county or municipal governments.

Licenses are granted for many different objects and are regulated by statutes and ordinances, providing restrictions and penalties for misrepresentation and other fraudulent practices. They may be recalled or annulled in case of any violation on the part of the licensed person.

A license may exist if only framed in words, without writing. It should, in this instance, be made or uttered in the presence of competent witnesses.

A FORM OF LICENSE.

\$10.00. Series 19... No. 7589651. United States Stamp for special tax. Internal revenue.

Received from Philip R. Andrews the sum of Ten Dollars, for special tax on the business of retail tobacco dealer, to be carried on at Lancaster, State of Pennsylvania, for the period represented by the coupon or coupons hereto attached. Dated at Lancaster, Penna., 10th January, 19...

Collector 9th Dist., State of Penna.

[U. S. REVENUE SEAL.]

Severe penalties are imposed for neglect, or refusal, to place and keep this stamp conspicuously in your establishment or place of business.

License for other purposes, druggists, taverns, saloons, restaurants, bottlers, etc., are very similar.

MINING LAWS.

The general law of the United States requires a filing of the claim. A prospector should also find out the laws of the State or Territory in which the claim is situated. He should then take legal steps to locate his claim.

TO STAKE OFF A CLAIM.

When there is evidence of mineral in paying quantities, and it is found on property that is not private, the miner may stake it off. He is entitled to this by the State law. A correct statement of the boundaries and a staking off of the claim are necessary for securing a patent. A publication must be made in one daily paper only, for sixty days, or a notice must be published ten consecutive weeks in a weekly paper. A notice should also be posted on the claim staked off. The space allowed to be staked off for a claim is 1,500 feet by 3,000 feet.

ABOUT AN ADVERSE CLAIM.

A separate and distinct claim must be filed by an adverse claimant against each application which it is claimed conflicts with the premises of such an adverse claimant. The facts in detail on which he bases his adverse claim must be set forth. An adverse claim, once filed, cannot be withdrawn or amended, but becomes a part of the record. An adverse claim must be properly made out and filed in order to be effective, while the publication of the application for the patent is being made.

PROSPECTORS.

A foreigner may mine a claim, and sell it, if he becomes naturalized before selling it. Prospectors are allowed sixty days in which to sink a shaft to the distance of ten feet. They must have a discovery claim before they can do so. A notice should be posted at the place of discovery.

A SURVEY SHOULD BE MADE.

When a draft has been sunk ten feet, the miner should, if possible, have a survey made. Stakes driven in the ground will be sufficient to designate a claim. A record should then be made in the recorder's office of the county, where the claim is situated. The term of a mining tunnel does not exceed twenty years. The county clerk will furnish prospectors with a copy of the mining laws upon application.

AGRICULTURAL LANDS USED FOR MINING.

If land is found of little value for farming, to properly develop said land into mining claims, it should be disposed of under the Mining Act. Where mineral deposits are discovered on farm lands after the patent has been issued to an agricultural claimant, they pass with the patent. Should valuable deposits of mineral be discovered, while an application is pending for an agricultural claimant, they pass with the patent. Should valuable deposits of mineral be discovered, while an application is pending for an agricultural patent, and application can be made for a patent for a mining claim. This would cancel the application for an agricultural patent.

FACTS ABOUT MINING WORTH KNOWING.

Water may be brought across any claim provided it does not interfere with the rights of another.

Prospecting for blind lodes on the line of a located tunnel, and while the tunnel is being operated, is prohibited.

When a divide is struck for the first time in running a tunnel, the owners may have their choice of recording their claim 1,500 feet, all on one side of the point of discovery, or part on one side and part on the other.

The grant of a placer (that is a surface or loose dirt) claim is 20 acres to one person. An association of six persons may locate 120 acres. The mining done in Alaska is placer mining.

Miners have the right of way across any claim for the purpose of hauling quartz.

A person who removes or destroys location stakes is punishable by a fine of \$500, and six months imprisonment. The same imprisonment is imposed on any one using false scales, and also a fine of \$250.

To "salt" a mine is to take ore out of one mine and place it in an-

other, in order to deceive a proposed purchaser. The fine is \$1,000, and confinement in State prison, fourteen years.

A person jumping a claim owned by another and gaining the same by threats or violence is liable to a fine of \$250 and six months imprisonment.

The law allows five acres as a claim for a mill site. The site must not be upon mineral lands. The owner of a quartz mill, engaged in extracting ore, if he shall neglect or refuse to account for any quartz or mineral to the owner, or pay all sums due him, except such as retained for work done, the owner is liable to a fine of \$1,000, and imprisonment not exceeding one year.

The law requires \$12 worth of work done a year on a placer claim of 20 acres, or less, and \$100 worth on a 160 acre tract, in order to hold it. In order to locate a claim the certificate of such a location should contain the name of the lode, the name of the locators, the date of the location, the description such as will clearly identify the claim, and the requisite amount of land, not to exceed the amount allowed by the rules of the locality.

THE TEST FOR COPPER.

The test for copper is to immerse the ore in hot vinegar. Remove the ore and expose it to the air. If green or blue appears it contains copper.

THE TEST FOR SILVER.

Add one-third the quantity of salt to a quantity of ore. Reduce to a powder and bake in a clay bowl. Cool and add a little water, heat again and stir. Insert a piece of bright copper, and it will become coated if the ore is silver.

THE TEST FOR GOLD.

In some ore gold is easily distinguished. The following is a simple way, when it is not evident. Grind the ore fine, place in a cup and add water. Stir well and pour off the top water. Add more ore and repeat. In time gold, if there is any, will appear. A further test is to add a little mercury to the sediment and heat in an iron spoon. The mercury evaporates and gold appears. If still unsatisfied, add a small quantity of lead to the metal left in the spoon and melt together. Place the

compound in nitric acid, and the gold, undissolved, will show itself when rubbed with a polished instrument.

A MINING LOCATION CERTIFICATE.

Know All Men by These Presents, That we, Samuel Cooper, George Flint and James Bloom, of the County of Bedford, State of Pennsylvania, claim by right of discovery and location twelve hundred feet linear and horizontal measurement, on the Coming-Day lode, along the vein thereof, with all its dips, variations and angles; together with two hundred feet in width on each side of the middle of said vein at the surface; and all veins, lodes, ledges, deposits and surface ground within the lines of said claim; eight hundred feet in said lode, running east twelve degrees north from the center of the discovery shaft, and eight hundred feet running west twelve degrees south from said center of discovery shaft.

Said claim is on the eastern slope of Blue Ridge mountain, in Spoffard mining district, County of Bedford, State of Pennsylvania, and is bounded and described as follows: Beginning at corner No. 1, from which deep shaft on Famine lode bears west three degrees, south 160 feet, and chiseled on prominent ledge of rock, bears east fifteen degrees, north 275 feet, and running thence west twelve degrees, north 800 feet to east center stake, thence same course 800 feet to corner No. 2; thence (etc., going all around the claim in the same manner). Discovery shaft bears west fifty degrees, north 125 feet from corner No. 1 of survey lot No. 666.

Said lode was discovered on the 5th day of July, 19... Date of location, September 12, 19... Date of this certificate, October 15, 19...

SAMUEL COOPER, GEORGE FLINT, JAMES BLOOM.

Attest: PETER BEASLEY.

SUBSCRIPTIONS—THEIR SIGNIFICATION.

To subscribe is to place your signature under a written or printed agreement. It is a contract to pay a sum of money for a specific purpose, namely, a subscription to a book, newspaper or charitable institution.

If a person subscribes for a periodical for a given period, and the publisher sends it accordingly, the subscriber cannot terminate the contract by stopping his paper until the time is concluded. At the end of the time he can terminate it, and is not under any obligation to continue it longer.

Even if he has not paid his entire subscription for the expired time and has given notice to have it discontinued, he cannot be compelled to continue it. If the publisher continues to send his paper and the subscriber receives it, his receiving it makes it valid for another year. The publishers can then, by law, collect their subscription price.

A person subscribing for a book is compelled to take it when delivered by the agent, provided it corresponds with the sample shown him when the subscription was given. The agent or publisher may recover the price of the book in case of refusal to take it.

THE COLLECTION OF DEBTS.

First of all, know or make yourself acquainted with the character and business standing of the debtor. This requires personal effort. Negligence and carelessness lose many thousands of dollars.

If there is a specified time for the debt to be paid, be on hand to receive it, and if not paid at that time watch it closely.

If the debtor lives near, call on him and state your need for the money in a pleasant way. Genial conduct is more effective than harsh treatment in the recovery of a debt. If the person cannot pay obtain a promise when he can.

If something can be paid, receive it, however small it may be, and take a note for the balance.

If the debtor is not responsible, have him secure endorsement of a responsible person, in order that it may become negotiable at bank. If the debtor lives at a distance, a courteous letter should be sent with an enclosed bill or statement, requesting payment.

To avoid debts do a strictly cash business. Mark your goods sufficiently low that it may be an inducement to buy of you for cash.

HOW THE COMMON OR PUBLIC SCHOOLS ARE GOVERNED.

SOMETHING FOR EVERY TEACHER AND PARENT TO KNOW.

In reference to teachers the board of school directors has the power to employ teachers in all the States. Where there are but few directors (generally six) there is no committee known as teachers' committee, hence the directors as a body elect their teachers.

A person under age, with the consent of his parent or guardian, and possessing the necessary qualifications, may contract to teach school.

Married women are not permitted to teach school, according to law, in some States; in others, however, they are permitted to teach.

The contract made by school officers with a teacher is not limited to the term of office of the directors employing the teacher, but may extend into the time of their successors, should their term of office expire before the teacher's term.

In Regard to Certificates.—Every teacher is required by law to have a certificate to the effect that he possesses the requisite mental and moral qualifications, properly signed by the examining officer.

If a person should be employed to teach school without a proper certificate, he can be restrained by the superintendent going into court on petition. Any citizen or resident, moreover, can make a complaint and secure the removal of such a teacher.

If a teacher secures a certificate without fraud, although issued without an examination it is held that the certificate is good, and that the person holding the same can hold the directors responsible for his salary.

Teachers' Contracts.—A person employed as a teacher cannot at any time substitute another in his, or her, place without the consent of the directors. A teacher should always have a written contract, signed by those who employ him, or their representative. Such an article of agreement is generally made with the secretary.

A teacher who is unfaithful and incompetent can be removed by the directors. The directors must do so only for good cause, however. If the teacher can prove that he has been dismissed without proper cause, he can collect his salary for the full time stated in the contract. He must be ready at any time to fulfill his contract, in order to demand the same. Damages may be claimed by him, also, if ejected from the school property while in the discharge of his duties. A school month in Pennsylvania consists of twenty school days.

THE PUNISHMENT OF SCHOLARS.

Solomon's maxim, "Spare the rod and spoil the child," should not be too rigidly enforced; but should be kept in mind by the teacher.

Obedience is the first principle to be instilled into a scholar's mind. If this has been taught by the parents at home, the teacher will not have any difficulty with the child.

Every teacher, in order to conduct a school properly, should have strict discipline, and use whatever power is reasonably necessary to command attention and obedience. Every teacher is empowered by law with the right to use a certain amount of corporal punishment, and every good school board will stand by a teacher whenever he has not exceeded the bounds of reason and humanity. If these bounds are over-stepped, the teacher may become criminally liable for an assault and battery.

Hatred or malice should not enter into the punishment of a scholar.

The punishment must be done only when every other method of correction has failed.

In inflicting corporal punishment, the teacher should consider the age, size, and physical condition of the pupil.

The success of a school depends greatly upon the teacher. Hence the teacher should let moderation, rather than severity, govern the conduct and management of his school. He must be in earnest, keep his pupils at work, and so conduct himself as to command the respect and admiration of patron and pupil, in order to succeed.

Before expelling a child from school it is always wise to consult with the directors and make clear to them the facts in the case. If they sanction your proposed act, you will feel free to go ahead. An incorrigible child, together with the sympathy of its parents, may cause considerable trouble for the best teacher, and if his conduct will have a bad effect on the school, the law will sanction his dismissal.

FIRE INSURANCE.

Every business man of ordinary financial standing generally has his property insured against fire, to at least two-thirds of its value. A man should be careful to make inquiries as to the reliability of the company with which he intends to place his insurance.

If there are no reliable agents near, write to one whom you know to be reliable in the nearest city, and obtain full particulars and standing of the several companies represented by him. There are many good, reliable companies doing business to-day.

Whenever you desire to repair, or make improvements, upon property which is insured, or property which contains valuable personal property insured, notify the company, and get their permission to do so. This is not compulsory, but may save trouble should fire take place. Goods covered by a policy cannot be removed from one place to another, except by and with the consent of the insurance company.

Policies have no value after premiums have been demanded and have not been paid. Bear in mind that all premiums must be paid promptly when due. When a loss occurs, notify the company as promptly as possible—it should be done within ten days—at the same time presenting such proof as may be required by them.

BENEFIT OF LIFE INSURANCE.

Every person should understand the benefits of life insurance, and most persons should have their lives insured, especially one having others dependent upon him, and more especially in cases where death would cause much suffering and embarrassment to the dependent ones. There are many sound and solvent life insurance companies now in existence, since the law has become so very strict in its requirements of this class of corporations.

The most popular kind of life insurance at present is that effected by the organization of societies, and the introduction of benefits into secret societies, making assessments whenever death occurs, or his paying a limited amount weekly during the life of the insured. This is the least expensive, the officers being paid small salaries, and is therefore becoming popular among thinking men.

Insurance, what is called "mutual" companies, is also a popular form of life insurance. By this plan, the person insured, after a limited time, participates in the profits. This plan is more expensive at the time the policy is taken out, but the premiums are reduced yearly, when the companies are well managed, and some of the older organizations have members whose entire premiums are

paid by dividends. The amount of cash premiums is governed by the age of the person insured, the likelihood of early death being greater on an older person. At least five per cent. of a person's income should be devoted to some provision in the nature of life insurance for his family in case of death. Where one carries heavy life insurance it is always a wise plan to divide it among several companies.

CONDENSED FACTS ABOUT CONSTITU-TIONAL LAW.

One State has no civil or judicial power over another.

Every State must respect the laws and decisions of the others. No State can exercise any power that is vested in Congress.

Every State elects its United States Senators by a joint ballot of both houses of its Legislature.

The various States lose control of their militia when the militia is called out in the service of the General Government; they are then under the power of the President as commander-in-chief.

The Constitution provides a trial by jury to every citizen charged with any offence, and forbids excessive bail.

The Constitution can only be amended by a two-thirds vote of each house of Congress, and such amendment must be ratified by at least three-fourths of the States.

A person committing a felony in one State cannot find refuge in any other.

The term of a Congressman is two years, but he may be reelected for an indefinite number of terms.

A naturalized citizen cannot become President, or Vice-President of the United States. A male child born of American parents abroad is not affected by this, being to all intents and purposes a native born citizen.

The President of the United States must be thirty-five years of age; a United States Senator, thirty; and a Congressman,

twenty-five. The President must have been a resident of the United States fourteen years.

If the President holds a bill longer than ten days, while Congress is still in session it becomes a law, even if he does not sign it.

The House of Representatives may impeach the President for crime; but the Senate hears the accusation.

Bills for revenue originate in the House of Representatives.

Writing does not constitute treason against the United States. There must be some overt act.

The Vice-President, who is the ex-officio president of the Senate, has no vote unless to decide a tie.

The President makes all treaties with foreign countries, and the Senate ratifies them.

Congress must meet at least once a year, and may admit as many new States as are found desirable as such.

Congress cannot pass a law to punish a crime already committed, nor can it pass a law over the President's veto unless by a two-thirds vote of both houses.

When Congress passes a bankrupt law it supersedes all State laws in existence on that subject.

Congress cannot lay any disabilities on the children of a person convicted of crime or misdemeanor.

Rhode Island, or Nevada, has an equal voice with Pennsylvania in the United States Senate.

The territories each send a delegate to Congress, who has the right to debate but not to vote.

Money lost in the mails cannot be recovered from the government, not even if sent in a registered letter.

An officer of the government is not permitted to accept any title of nobility, order or honor without the permission of Congress.

A grand jury, which consists of twenty-four men, twelve of whom may indict, is a secret tribunal, and may hear only one side of a case. It simply decides whether there is good reason to hold for trial.

Silver coin of denominations less than a dollar is not legal tender for more than \$5.00. Copper and nickle coin is not legal tender.

WHAT CONSTITUTES CRIME IN LAW.

A police officer must have a warrant before he can make an arrest, unless he has personal knowledge of the crime committed.

An accident can never be considered a crime, but to kill a man in a duel is murder. Any premeditated, willful and malicious taking of another's human life, makes the perpetrator punishable for murder in the first degree. This punishment is death in every State except Michigan, where it is life imprisonment.

Mayhem is the maining of any person by depriving him of any member of his body useful to him in a fight.

Assault may only be an offer or attempt to use violence on the person of another. Raising the fist to strike, within striking distance, is an assault. A battery is the unlawful beating of an another.

Felony is a crime and punishable by imprisonment in a State prison. Felonies are generally graver offences than misdemeanors.

Burglary is house-breaking by night or twilight for the purpose of stealing or committing some other felony.

Every citizen must obey the call of the sheriff for assistance to make an arrest.

Embezzlement is the fraudulent appropriation of another's money or goods, and is chargeable to a clerk, servant or agent.

Arson is the willful and malicious burning of another's real property.

Drunkenness is not taken as an excuse for crime, but delirium tremens is, being considered a form of insanity.

The maxim, "Every man's house is his castle," is only applicable in civil cases, and does not hold good in criminal cases.

The owner's receiving his stolen property will not lawfully pardon the thief.

Grand larceny is the felonious taking and carrying away of the goods of another, valued at an amount exceeding twenty-five dollars. When the goods are not valued at so much, it is called petit larceny.

Perjury is swearing falsely to some material point in issue before one competent to administer oaths, and is only so called when done willfully and corruptly. The law is that in order to convict the false statement must be absolutely so. An expression may be so modified that it allows a loophole of escape, as by saying, "To the best of my belief." The procuring of any one to commit perjury is called subornation of perjury, and is usually punished as severely as perjury.

SWINDLING.

A FEW WORDS OF CAUTION AND FACTS ABOUT SWINDLERS AND THEIR SCHEMES.

As long as men without principle can live by employing their wits to cheat others, just so long will there be swindling and swindlers. Every day reveals some new mode of fraud. The newspapers relate accounts of swindlers every day. There are many kinds of fraud that succeed, no matter how alert people are. These we will endeavor to condense and at the same time give some valuable information as to how to avoid the swindler. In a word, never trust a total stranger who offers something for nothing.

The most important form of swindle of which to have knowledge is that of a note, whereby a swindler, palming himself off as an agent, entices his victim, who is usually a farmer, into buying a farm implement of some kind.

Mt. Holly, June 10, 19 ..

One year after date, I promise to pay J. W. Moore, or order Two Hundred and Fifty Dollars (\$250.00) for value received, at six per cent. per annum . . . payable at Mt. Holly, Pennsylvania.

bearer Ten Dollars, when I sell by worth of Brown's Threshing Machines, Said ten dollars when due is

CHAS. A, BOYER, Agent for J. W. Moore.

Witness: W. H. Smith.

This note becomes a regular promissory note, if the right hand part, after the word "or" in the first line, is cut away. It is then presented to a bank by the sharper, and, being in due form, with the known signature of a substantial farmer, he gets his money, and the note comes to the person whose name is subscribed. Caution: Never put your name on paper that seems in any degree suspicious. Be slow to sign papers till you know their effect.

Counterfeit Money Scheme.—It is a good plan never to expect more for a dollar than a dollar's worth. There is what is called the "green goods game." The operator usually works from some point as headquarters, in a large city. In the first place, by means of an advertisement of some kind, they obtain the name of a person whom they think they can dupe. Letters are addressed showing how, for five dollars, for instance, they will send one hundred dollars worth of greenbacks. If the person addressed shows a willingness to invest, a sample is sent him to try to pass it, or he may be induced to go to the city where they have their headquarters, meeting him at the station they never let one try to find their place of business, which does not exist. If the former plan is employed, the sample sent is in reality a good note. and can, of course, be passed. He then writes to them, placing an order according to the first correspondence. Here is where the sharpers get in their work. One of them, disguised as a United States officer, comes, instead of the money, and shows the man his letter dealing with counterfeiters. Proof is shown of his having passed a counterfeit bill, and the would-be officer tells him he must place him under arrest, and states how he will be tried in the United States court. The penalty of the crime is related and the victim wrought up to great excitement. Then a concession is made whereby the swindler, for a consideration of \$200 or \$300, will arrange matters for the victim. The money is paid, and a man so caught has no redress. He cannot expose the person who has caught him, because at the same time he would implicate himself.

There are many other ways of swindling which are being practiced, very little at present, namely, jewelry swindle, card, lightning-rod and stray cattle. There are others, however, equally as enticing that have been substituted. These are the barbed wire swindle, the agency swindle, and in cities a change swindle.

The barbed wire swindle is a plan whereby the farmer enters into an agreement with the swindler, who represents himself as an agent for a new style of fence, to board him while he gives an exhibition of putting up a fence free for him; all he asks in return is for the farmer to go to the railroad station and get the machine for building the fence and pay the charges. As an earnest of the farmer's good intention he asks him to sign a postal card, which he mails to the company. This proves to be an order for the machine and another man comes for the price of the machine, which is usually several hundred dollars.

If a storekeeper, avoid the man that comes in and wants change for ten dollars. He is sure to come in when he thinks you are solicitous about something, be very pleasant, and ask you to change him ten dollars, and at the same time keeps up a brisk conversation. He takes a ten dollar bill from his pocket, lays it down on the counter, while you look about change, and if he sees you have it he manages to get his bill in his hand again. You come with the change, and if not taking particular care, you will

forget whether or not you have taken the ten dollars. He then asks you to change the five dollar bill you gave him in change for the ten, keeping you engaged all the time, and gives you, possibly, a one dollar bill, which thoughtlessly you have put in the drawer. You then give him the additional five dollars change and he leaves your store with a joke and fifteen dollars of your money for one of his. A sharp man can very cleverly confuse an honest, unsuspicious one in this way.

Never sign a paper for a stranger. Never deal with irresponsible persons. Never get into a card game. Never try to beat a swindler.

EXTRADITION—WHAT IT MEANS.

Extradition means the delivery out of, or up from, and is adopted by States and nations as a means to procure the return of criminals and fugitives from justice, for punishment in the place where the crime was committed. In other words, extradition is the delivery of criminals of one State to another, in pursuance of treaty.

The Constitution of the United States says "A person charged in any State with treason, felony, or other crime, who shall flee from justice, and be found in another State, shall, on demand of the executive authority of the State in which the crime was committed, be delivered up, to be removed to that State."

The surrender of fugitives from justice has been abused for personal gains, therefore the governors of States now, in addition to the usual papers, require an affidavit asserting that it is for public justice and not private purposes.

The usual papers are a duly certified copy of the indictment. If there is no time to wait for an indictment, a duly certified copy of the complaint to the magistrate and his warrant are sent.

If the papers satisfy the governor, he issues a requisition on the

other governor. A requisition is a request or demand to have the person arrested, or if in custody, delivered to the person named in the requisition papers.

If the other governor is satisfied with the papers he issues a warrant for the arrest of the person named in the papers to an officer of his State to arrest the criminal. If the governor refuses to issue the warrant he may be compelled to do so by a mandamus from the United States Circuit Court.

The proceedings with foreign countries are similar. Treaties with other nations also specify the forms in which the laws on this subject may be mutually enforced. In some it is very complicated.

LAW ON LOST PROPERTY AND OPENING LETTERS.

An Incident.—If a person walking along a roadway finds a purse containing money, or other valuables, having examined its contents, he places it in his pocket; but in taking his handker-chief from the same pocket some time later, at the same time unintentionally pulls out the purse and consequently loses it. Upon arriving home, he reaches into his pocket but finds the pocket-book gone. Having gone back along the road he finds another young man with it. The last person who found it has the right to keep it, so far as the rights of the preceding finder are concerned.

The general rule is that the last finder has a clear title against every one but the real owner.

The proprietor of a hotel or business place has no right to demand property of others found on his premises. A proprietor may make rules binding his employes but cannot bind the public.

The police have no special rights in regard to lost articles, unless conferred by law. Receivers of articles found are trustees for the owner or finder. They have no power, unless especially established by law, to keep an article from the finder.

OPENING LETTERS.

No person can open a mailed letter of another unless with the consent of the person addressed. A fine of \$500 and imprisonment for one year is the penalty for opening a letter and abstracting anything thereform, or even obtaining information contained therein. Relationship is not excepted from this penalty.

When you open a letter by mistake, always seal again and write thereon, "Opened by (your name) by mistake."

GIFTS RECOGNIZED BY LAW.

Any person may give of what he owns to any other person, provided the donor is competent to transact business. The circumstances govern the gifts of minors, married women, insane persons, or any person under guardianship.

A gift must have been given before legal rights of other persons can be brought to bear on the act. A promise to give is not binding.

Once a gift is made it cannot be recalled by the giver; but, if it prejudices the rights of existing creditors, the law will scrutinize it very closely. Creditors may not levy upon it, provided it was not transacted during actual or anticipated bankruptcy, or for the purpose of fraud.

When gifts are made by persons nearing death, and they revive, the gifts can be recalled, no matter whether delivered or not. These are called "gifts causa mortis" (on approach of death) or when death is believed to be very near.

may extend only to walking over the land, or to the driving of horses, with wagon, over the same. The law assumes that when a man sells land, which is entirely surrounded by other land of his, he also grants a way of necessity over the land he retains. When a man sells all his surrounding land, keeping a piece in the center, he also has a way of necessity over the land he sold.

The owner of a right of way can compel the man over whose property the way passes to point out a fit place over which he may pass; he cannot, however, compel him to set aside any part he may desire. Both parties must be reasonable in selecting the road. Having agreed upon the way, the owner of the right cannot change it, but should an obstruction be placed in the way, he may deviate sufficiently to pass to and from his land. It is not necessary that the way be the shortest or most convenient to the owner of the right. No damage is permitted to be done in passing over such way. All gates at the entrance to a right of way must be closed by the person using the same, and he is required to keep the way in repair. If the gates are not closed, he is liable for any damages sustained by the owner of the land by his negligence. If the right of way was granted for passage on foot it cannot be used as passage way for a team.

ROAD LAWS.

The road laws demand a certain exercise of care from persons using the same in order to avoid collisions or accidents. A person cannot claim damages if he occasions the injury by his negligence, or even if he is guilty of only contributory negligence.

The first rule to remember is to keep to the right when meeting another. Every driver must use care and must not drive at an unreasonable gait. Heavy teams have the right to the main track. Of two teams going in the same direction, the one in the lead is not compelled by law to turn out for the other to pass; but common courtesy demands it.

Foot passengers have superior right in crossing streets, and are privileged to use the driveways.

Riders of all kinds are not governed by any fixed rules, but are expected to use good judgment and prudence. Bicyclists come under this class. All are responsible for damages done through their recklessness or negligence. In order to recover damages from the party injuring, the party injured must not be guilty of any negligence himself. If he is negligent himself he cannot recover, no matter what the injuring party may have done.

HOTELS AND BOARDING-HOUSES.

A hotel is a place for the accommodation of travelers. If a hotel keeper opens his house for such accommodation, he must provide entertainment for all well-behaved guests who apply. He is liable to suit for damages if he refuses to admit a traveller without good reason.

All hotel keepers are responsible for the safe custody of the goods of their guests, and can limit their liability only by a special contract with their guests. If goods are lost through negligence of the owner the proprietor is in nowise liable. A hotel keeper can hold the goods of his guests until the amount of the guest's bill has been paid.

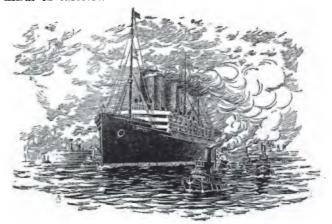
A boarding-house, coffee-house, or restaurant is not classed as a hotel. A boarding-house keeper has no lien on the goods of a boarder, except by special agreement. He is not responsible for his goods, nor liable for loss caused by the negligence of his servants. A hotel keeper is liable unless the goods are lost by the negligence of the guest himself. All money, jewelry, etc., that can be placed in the safe (or other special place provided by the hotel keeper), must be placed in the custody of the hotel keeper in order to hold him responsible. This is surely true where the hotel keeper in any way notifies the guest so to do.

LIABILITY OF COMMON CARRIERS.

The person or company to whom goods are delivered for transportation from one place to another is called a common carrier.

The carrier is liable for the value of the goods, being almost an insurer. The rule is that only the "act of God, the public enemy and the inherent vice of the thing shipped," will excuse him.

Express companies and railroad companies are the most common kinds of carriers.



If persons are being carried, promptness and safety must be assured.

A carrier is liable for loss or injury unless such loss is occasioned by winds, floods or other acts of God, or by the negligence of the person injured. The carrier has a lien upon any goods transported until charges are paid. He must receive any goods offered to him that are in his line, unless they are in a bad condition.

Carriers are not liable for losses unless the goods shipped are properly described by the shipper. They are not required to open packages.

In shipping goods by freight or express, a receipt should be taken from the carrier.

If any damage happens to a passenger through his disobedience to any reasonable printed rules of the carrying company, the company is not responsible.

The carrying company is compelled to pay damages in case of the destruction of the goods by fire.

In order to collect damages, the person injured should notify the railroad or express company, and the amount of damages should be stated.

In awarding damages for the destruction of goods shipped, the jury is influenced by the value of the baggage to the owner and the inconvenience experienced. The latter is especially considered when the baggage is not destroyed, but intentionally and unduly delayed.

The loss or damage of goods sent by freight must be paid by the carrying company where the company is at fault. The company must pay the difference between the baggage in its original state and in the damaged condition.

GENERAL FENCE LAWS.

A fence required by law is usually four feet high, made of boards or wire, so as to turn sheep and cattle. The fence laws are statutory, and vary in different States, but are somewhat similar in all the States.

Every man is required to look after the fence around his property, keep it in repair, and restrain his cattle thereby from trespassing upon the property of his neighbor. One is not required to keep out the stock of another, but to keep in his own stock.

The owner of cattle is not responsible if his cattle break through the fences for whose condition he is not responsible, if the fence is not in a state of repair. This applies to line fences.

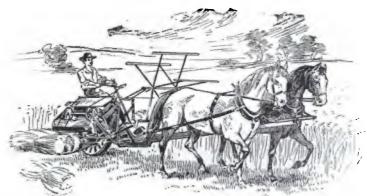
Line fences are erected according to law on the line between

lands of adjoining owners. Each adjoining land holder must bear half of the expense or building the fence, and one can build it all, unless the other will agree to construct his half, collecting for the half so built from the other.

Posts or boards used in fencing are fixtures that pass with the sale of the land, and cannot be removed as personal property.

UNCERTAIN BOUNDARIES OF PROPERTY AND LAW RELATING TO FARMS.

All boundaries of a farm should be clearly stated in a deed conveying same. A deed for land always includes the dwelling-



houses, barns and other improvements thereon, without special mention being made of them. All fences standing on the farm are included. New fencing material never having been placed in position, is not included. Standing trees, blown down or cut down trees in the woods, also pass with the land.

Growing crops, unless expressly reserved, pass with the land.

It is a general rule that land bounded by a river extends to the center of the stream, subject to the laws in respect to navigation. In streams where the tide rises and falls, the boundary of the land is at high-water mark.

The property of a farmer whose land is bounded by a public road, extends to the middle of the road, but there may be stipulations to the contrary, between the owner of the land and the public. His ownership is subject to the right of the public to use the road.

In draining the surface water from his land, a farmer must be careful not to injure the land of his neighbor. The proper way to do is to open your drains in such a manner that they will follow the natural slope of the land.

Your neighbor may cut away branches of trees which extend from your farm upon his lands. If it is a fruit tree he may cut every branch or twig that comes over his land. He cannot touch the fruit that falls on his land. The owner of the tree may take the branches and fruit. In some places, however, where a tree stands on one side of the line, but the limbs extend over the adjoining man's land, local custom gives each man half the fruit.

TRESPASSING.

The owner of cattle, horses, sheep, or any other animals, is responsible for any damages done by them in trespassing on the property of his neighbor. Animals trespassing cannot be killed by the neighbor upon whose land they trespass, no matter how often committed. The condition of the fences does not enter into any suit brought for damages.

The law adjusts these difficulties by damages. In many States the law gives the party upon whose land the trespass has been committed the right to seize the offending animals and hold them, or place them in a public pound. Here they are kept at the expense of the owner until he calls for them. Damages and fines must both be paid before he can redeem them.

If a farmer sends his employe upon the land of his neighbor, without his permission, he is liable for trespass. He is also liable for any offense committed, whether under orders or not, in

carrying out whatever was assigned to him. But the employer is not liable for an offense committed by the employe voluntarily.

SOMETHING FOR OWNERS OF DOGS TO KNOW.

Keep your dog about the house, unless you are with him. You are responsible for any damages caused by him.

If your dog annoys travelers, frightens horses or children on the streets, you will be liable in damages.

If your dog kills sheep, or injures other domestic animals, you are responsible.

When a dog becomes a nuisance, he may be killed if found wandering on the streets, and the owner can not claim damages.

Every savage and dangerous dog should be kept chained, in order that injuries may not be done to others. A dangerous animal is not permitted to run at large in the streets, unless the owner has supplied him with a muzzle. If a person is bitten by a dog, even while on an errand to the owner's house, he may have the dog killed.

TAXES IN GENERAL.

Taxes are levied for the maintenance of the National Government, State or other municipality. There are many kinds of taxes, classed under different heads.

A tax must always be for the public interest, and necessary for the general conduct of government. Taxes should be just and equally apportioned. If the tax assessed is illegal in part, the whole tax becomes void. If a taxpayer believes his property is assessed too high, thereby making his taxes burdensome, he can appeal to the county commissioners for relief. This will generally be granted when equity demands it.

Any State or municipality has power to enforce the collection of its taxes. A tax becomes a lien upon property, and the State has a right to sell it, if the taxes are not paid. The State does not

give a warranty deed to the purchaser at tax sale, but simply a quit-claim deed, called a tax deed.

The treasurers of counties are careful to investigate all unpaid taxes before a sale of the property takes place. Property sold at tax sales can be redeemed by the former owner, if he do so within a certain time prescribed by law in each State.

Personal property on the premises must be exhausted before the real estate can be sold for taxes.

All real estate is assessable, also horses and cattle.

All taxes, county, township, school or municipal, are a first lien from the date the assessment was made on the real estate.

All churches, meeting-houses, places of worship in general, and whatever ground surrounds the same, burial-grounds not private or held by incorporated bodies, hospitals, colleges and seminaries, all institutions of learning, benevolence and charity, court houses and jails, are exempt from all county taxes.

NUISANCES.

DEFINITION.—A nuisance is an obstruction or injury imposed by one person upon another; anything that conflicts with the legal rights of another to his discomfort or annoyance. A violation of another's legal right alone does not constitute a nuisance, but inconvenience, discomfort or injury resulting from the violation, constitutes the nuisance.

A public nuisance is one that effects not only one person, but the whole community, or a part thereof. All obstructions to private or public roads are nuisances. The court imposes a fine, or imprisonment, or both, upon the person maintaining a nuisance. If the nuisance is still in existence when the fine, etc., is imposed, the court directs the person fined, or the sheriff of the county, to remove it.

Common nuisances come under the head of public nuisances. Horse racing for money, by an old statute, is a common nuisance. Disorderly houses, gambling houses, and ferocious dogs, or cattle of any kind running at large, especially in a city, are common nuisances. Offenses tending to corrupt the public morals, such as posting of indecent pictures, and the circulation of obscene books and pictures, are also common or public nuisances.

A pig-sty in a city, a stand for the sale of goods obstructing the sidewalk and a crowd blocking the sidewalks are nuisances.

A corporation is regarded in the same light as a private citizen when it oversteps its corporate rights and maintains public nuisances.

A private nuisance is confined to individuals; a public one reaches a whole community. The person injured by a private nuisance may sue out an injunction against the person causing it and thereby prevent it. An injunction may be taken out against a disorderly crowd, a disorderly or bawdy house, or any similar nuisance.

A water nuisance. A person owning land bounded by a stream, owns to the middle of the stream, and if he owns on both sides he owns the bed of the whole stream. If the channel is in any way diverted from the river bed, the owner of the property adjoining has the use of the soil left derelict by the stream. He may also erect a dam in the river or stream, but must first obtain consent from owners above and below the proposed dam. A person who pollutes a stream by the dumping of garbage, waste or offal is guilty of maintaining a nuisance.

FISH LAWS.

No person is permitted to use a seine, drift net, or net of any kind in catching fish. Most fish can lawfully be caught only with hook and line. Shad, herring and sturgeon may be caught with nets.

It is unlawful to use fish-baskets, eel weirs, brush or gill nets in catching fish.

Fishing on Sunday is illegal and punished by fine or imprisonment. The explosion of dynamite in a stream for the purpose of killing fish is illegal.

Fish wardens, sheriffs, deputy sheriffs, and in some places constables, have the power to destroy all fish baskets, nets, etc., and to arrest the offenders. A fine as large as \$100 and as much as three months' imprisonment is the penalty in some States for interfering with such officers in the discharge of their duties. One-half of the penalties generally go to the prosecutor, or person giving the information, and the other half to the county.

GAME LAWS.

Hunting is prohibited on Sunday, and any one convicted of this offense is liable to a penalty consisting of a fine and imprisonment.

It is illegal to kill any song bird. It is unlawful to place on sale any song birds caught, except those generally sold, such as parrots, canary and other similar birds. Birds taken for scientific purposes are not included in this restriction, when the person capturing or killing them holds a certificate. These certificates are good for one year, under the law of Pennsylvania.

It is unlawful to kill deer, fawn, etc., for the purpose of selling them, in Pennsylvania.

For the benefit of agriculture and the protection of game, the legislatures in many States have passed laws whereby a certain amount of money is paid for killing wildcats, foxes, minks and any such dangerous animals. A bounty, that is a sum of money, is paid by the counties of the States for each one destroyed. In Pennsylvania, \$2 is given for every wildcat, \$1 for every red or grey fox, and 50 cents for every mink.

RUNAWAYS AND WHO IS RESPONSIBLE.

A person who owns or uses a team should always be cautious in order that no damages are done by way of a runaway.

If a horse known to be quiet should become frightened at a bicycle, railroad train, or any obstruction in the road, and the driver lose control of him, the owner is not liable for damages resulting from his fright. Should a horse known to be vicious run away and injure any person the owner is responsible, unless he can prove that the horse became frightened at something.

A person who enters a pasture, and is injured, may recover damages, if he can give cause for entering the other's land, and can prove that he took precaution.

The owner of cattle that injure a person, cannot be held responsible, if he can prove that he used all reasonable means to prevent such an injury being done.

WHAT IS UNDERSTOOD BY THE CLEARING HOUSE.

The Clearing House is a place established by banking institutions in large cities, to which a clerk from each bank goes each day, and where balance sheets are made out. This plan obviates the necessity of the messenger of banks running from bank to bank collecting sums of money and exchanging checks. The practicability of this can readily be seen in a city like New York or Chicago.

The method of conducting a Clearing House is as follows: In a large room, centrally located, each bank having a membership in the Clearing House has a desk. These desks join each other in an oval shape. At half-past eight o'clock every morning, a messenger and clerk from each bank appear, bearing sealed en-

velopes containing checks previously arranged for each bank that is a member of the Clearing House. The envelopes are delivered to the representatives of the bank upon which the checks, or drafts, are drawn. The amount received from each bank is recorded on a tally sheet, together with the amount he brings for each bank. The difference is what he owes to the Clearing House, or vice versa.

These differences are settled in the following manner: If a clearing house owes a bank, the money is paid to the bank messenger by means of a Clearing House certificate, issued by the Government, and obtainable from the Clearing House manager for its face value. If a bank owes the Clearing House, the money is paid by means of the Clearing House certificates to the Clearing House manager. These certificates are obtained previously by the payment of their face value in gold. It can readily be seen that the Clearing House accounts balance every day.

The amount due from the bank to the Clearing House must be paid before 12 m.; otherwise the governing committee declares the bank insolvent and rules it out of the Clearing House. To protect the bank's business, each bank must deposit sufficient gold to cover any possible balance against that bank that day. All odd amounts under thousands are settled by bank due bills on the one side, and by Clearing House checks on the other.

Mistakes are impossible under this method, and not one dollar of actual cash is used. The whole work for many banks is done accurately in half an hour. Each bank is numbered. Any mistakes or protested checks are settled by the two interested banks. Messengers arriving late are fined one dollar each. The transactions between two banks amounting sometimes to many hundred thousands of dollars, can be closed by the payment, perhaps, of a few cents.

SOME THINGS ABOUT MONEY.

United States, or national, bank notes are numbered, and are engraved with a characteristic letter upon it. There are four significant letters used, A, B, C, D. To find out the letter that a note should bear, divide the last two figures of the number of a note by four. For instance, the number on the note is E41,704,347, divide 47 by four and there will be a remainder of three. Thus the letter on the note would be C. This letter is not the one before the number of the note, but an engraved one, usually near the picture on the face of a note. If the remainder is one, the letter is A; if two, B; if three, C, and if no remainder, D.

The small M stamped on the neck of the liberty head of a silver dollar is the initial of Mr. Morgan, the die-maker. Other initials on coin stand for the mint where the money was made.

Here is a good rule for measuring when you have no ruler. Take the change in your pocket and for every cent you have $\frac{3}{4}$ of an inch; for every half dollar, $1\frac{1}{4}$ inches, and for every dollar, $1\frac{1}{2}$ inches.

SOME POINTS ON CHANGING MONEY.

First of all, be sure to receive the money for goods sold.

It is well to consider the amount of the purchase as money already counted. For example, a person's bill amounts to \$1.13 and you are handed a five dollar bill; count out twelve cents to make it \$1.25, then count sufficient dollars and quarters to make \$5.00, handing the purchaser the amount above the \$1.13.

To be right, always count your change as soon as you receive it.

COUNTERFEIT MONEY-HOW DETECTED.

On all genuine bills, the work is done with great skill. All counterfeits are defective in some way. Examine the form and

feature of all human figures on the notes. If the forms are graceful and the features distinct, examine the drapery, the hair: then the lettering, the title of the bank, and the handwriting on the face of the note; observe the imprint, or engraver's name. Counterfeiters never get the imprint perfect. The shading in the background of the vignette, or over or around the letters forming the name of the bank, is perfect and even in a good bill, but irregular and defective in a counterfeit. Examine the figures on the other part of the note containing the denomination, also the See that silk threads are woven in the bill. be done by holding to the light and is, after all, the surest way to detect a counterfeit. This weaving of silk thread in the note is a secret to the government. Examine the die-work around ' the figures signifying the denomination, and note if this is of the same character as that which forms the ornamental work surrounding it. Never take a bill that is deficient in any way, and if your impression is bad examine in all the points named above. Examine the name of the State, of the bank, of the town, where it is located. The defects can plainly be seen in a note of an insolvent bank, whose notes are sometimes altered and passed.



The following collection of recipes in the cooking department has been contributed by many of the most skillful housekeepers of our country. It has been our aim to give only those which have stood the test and which are, as a rule, practical for everyday life. Good cooking, although one of the neglected branches of housekeeping, is most essential. We believe in good dinners and plenty of them, because good living is one of the first features and safeguards of the happy home. This is the material that furnishes good citizens, with healthy stomachs, good digestion, muscle, good disposition, strong brains and capabilities generally. Sometimes when women partake of delicacies from the hands of experienced cooks, who present them in their nearest approach of perfection, it inspires them to build a reputation for themselves, at home and among their neighbors. Although we want common sense in cookery, we grow tired of one thing and desire to change the bill of fare. This can easily be done when you have such a collection of recipes as we give here. This is no common list gathered by one author, but the choicest recipes that have been tried and improved by accomplished housewives. aimed to give those which are the most practical and economical. and we have gone to an additional expense to have some of them tested just before putting them in the book, to satisfy ourselves that they are what we represent them to be.

It will not be necessary to furnish the names of the contributors after having tried many of the recipes ourselves, because we can fill that space with good recipes, and the many thousand persons buying this book will not care to know the names of persons who may be strangers to them, but only to know that the recipes are good. Although we have aimed to give the most practical and economical recipes, we publish a great variety, so as to please all classes of people, hence we include many delicacies that will not be unwelcome to the majority of families.

HOW TO CARVE.

PRACTICAL AND USEFUL SUGGESTIONS UPON THE ART OF DISSECTING FOWLS AND HOW TO CARVE A JOINT.

Carving should be considered a necessary part not only of every man's, but of every woman's education.

To be a good carver is to possess a very desirable accomplishment. Of course, if the head of the family is one of the sterner sex, it is his duty to preside at the head of the table where the joint is placed. But in case of an emergency the lady of the house may be called upon to do the carving, and if unskilled in the art how awkward the situation becomes.

If a young married woman knows nothing of carving and her husband does, then it would be a good idea for her to watch him closely at the work and occasionally to perform this duty herself under his instruction. If neither of them knows how to handle a carving knife and fork, they will have to rely upon written instructions, and ten chances to one they will land the goose under the table in their attempts to "place the fork firmly in figure four." However, confidence soon comes with experience, and practice will soon make a perfect carver.

To carve with ease and despatch it is essential that one should be provided with sharp carving knives, which vary in size and shape according to the purpose for which they are intended.

For carving a big joint like roast beef, either rib or sirloin, or a piece of corned beef, like the round or rump, a long, slim blade, somewhat pointed toward the end, is required. The knife known

in the hardware shops as the French beef carver is the best for this purpose.

For roast or boiled leg of lamb or mutton or for ham, a shorter knife may be used, but the blade must be as thin.

A GAME KNIFE.

For poultry, game or birds of any sort, a short, sharp pointed and somewhat curved blade is necessary.

There is a capital carving knife for poultry in the market called a bird carver. It differs from the game carver in having a sort of scissors attachment, with which the ends of the wings and other small bones and tendons may be snapped off.

Always have your knife strong and yet as light as compatible with the strength required, the edge very sharp, and a good steel and knife sharpener at hand.

A good and experienced carver does not need and never will use a guard fork. They are heavy and cumbersome, and a novice will soon manage to dispense with them and use the ordinary fork.

Fancy and ornate carving knives and forks should be relegated to the morgue, and carefully kept to be admired but never used. The plainer the handle the more easily grasped and the more deftly manipulated.

In selecting your large pieces of meat, see that the butcher properly divides the joints of the necks and loins, as this materially facilitates the work of carving.

The seat should be sufficiently high to command the table, thus rendering rising unnecessary.

For serving fish a broad silver knife or trowel is to be preferred, as it preserves the flakes of flesh entire.

LAMENTABLE IGNORANCE.

The majority of people are not only unversed in the art of carving and dissecting poultry and game, but they are lamentably

ignorant of the parts, not knowing white meat from dark, or which are considered the choicest bits, and yet all these things may be learned by a little tact and observation.

A sirloin roast should first be freed from the bone at the big end, then cut in thin slices toward the point. If the tenderloin is left in, it should be carved across and down to the dividing bone.

A rib roast should be cut from the butt end, carving the slices lengthwise with the ribs.

A roast or boiled leg of mutton should be cut from the thick part of the thigh first in rather thin slices to the bone. Then turn the joint over on the platter and cut straight to the bone, and be sure to cut across the grain, as all meats should be cut in carving.

Roast or boiled ham may be carved by passing the knife to the line about midway across the ham, cutting in very delicate slices, as an appetizer, or thicker, according to taste. For this a very sharp and thin blade is indispensable.

Poultry.—Poultry requires more care than any other thing brought to the table. The white meat is generally considered a great delicacy. A fowl may be removed from the dish to the carver's plate. The fork should be placed in the centre of the breast, and the carving done along the sides. Insert the knife next under the leg, cut downwards as far as the tail; separate it near that point, and in jerking the leg back the other parts will separate. Then separate the wing with the edge of the knife in the same manner as you did with the leg. Do likewise on the other side. Remove the neck-bones by putting the fork through them. The breast must be separated by cutting right through the ribs, with the fork sticking in the breast. Then turn the fowl back upwards and cut it to pieces. The wings and breast are considered choice parts.

TURKEY.—A turkey roasted or boiled should be carved by placing the head end toward you. Take off the wing first, then

the first joint of the leg, then the thigh. Leave the breast whole, to be sliced commencing at the wing and cutting straight into the bone and up to the point of the breastbone, a little diagonally, till all is served. This is a much better way than is commonly done by carving the breast lengthwise. The side bone is to be removed by placing the fork firmly in the breastbone and working the knife up from the tail.

GEESE.—The breast should be cut first; next the legs and wings. To take the wing off, place the fork in the pinion, in the small end, and press it close to the body. Separate the joint with the knife, and cut off the wing. The legs are separated from the body in the same way as the legs of chickens. Ducks are carved in the same manner as geese.

Pigeons are carved usually into four pieces. Many persons cut the bird through the middle and serve in halves.

SOUPS.

The chief art in making good soups lies in the proper blending of the different flavors, and one of the most important points in making good soup is to have good material. Solid meat should be changed into a liquid if we would make our soup a perfect food.

Put the meat into cold, soft water (use soft water because it penetrates the tissues more readily than hard water), and by doing so it softens the meat in a way that the juices are allowed to escape more easily. Let it be on the fire long before it comes to a boil, and never use any salt until the soup is done. Salt hardens the water, and we have found that this is not so good as soft water. Before the soup comes to a boil, the scum should be taken off; take off all the fat. Simmer the soup slowly so that the strength of the meat will be extracted. When many vegetables are used, about two tablespoonfuls of salt are necessary to a gallon of soup. Less salt is necessary if few vegetables

are used. If nearly a quart of water to every pound of meat is used, it will make good soup. Always add boiling water if the water wastes and more water is needed. Do not use lukewarm or cold water. Be sure to keep the kettle covered so that the strength does not go with the steam.

If soup is not all used, the second day it will be just as good as when made if brought to a boil. It should be left in a shallow dish or pan in place of the kettle. It should not be covered, and before using the second time all the fat should be removed from the top. It is best always to use a porcelain lined kettle, or better still a granite iron kettle, because the acid juices of the meat act upon metal and gives the soup an unpleasant or bitter taste.

SOUPS FROM STOCK.

This soup really forms the basis of soups. It is the unthickened broth from any meats to form strength of soups. Never use cooked or stale meats when a clear soup is desired. Always select the flesh from an old animal, because it has more flavor than that of a young one, and it will be found that brown meats contain more flavor than white meats. Many people cut the bone fine because it contains great strength.

Take one shin of beef, weighing about three pounds; two or three quarts of water, a small turnip, one stalk of celery, a little parsley, and about two-thirds tablespoonful of salt. To this can be added, if desired, a few cloves and a small onion. The meat should be wiped well and taken from the bone. The bone should be sawed in several pieces and the marrow taken out, or clse mash the bone. Put the bones in the kettle and lay the meat on top of them, then pour in the water and let stand on the back part of the stove about an hour; then place it over the fire for nearly half an hour, till it begins to steam. Now add a small cup of cold water, and take off the scum. The soup should then simmer three and three quarter hours, after which the vegetables should be added, then let simmer nearly an hour longer. It should

next be strained through a fine sieve and the salt added. Stand it in a cool place and take the grease off the surface when cold. It can then be used.

POTATO SOUP.—Peel and slice one dozen potatoes, put them in a kettle and pour a quart of water over them; boil thoroughly until the potatoes are done. Then add a little butter and two teacupfuls of milk; stir this till the butter is melted. Thicken with a tablespoonful of flour and butter mixed together, and season with salt and pepper.

CHICKEN SOUP.—Clean a large chicken and put it in a soup kettle; then add enough water to cover it, one large onion, two or three sprigs of parsley and a stalk of celery. The kettle should be well covered and the contents left to boil till the meat falls from the chicken. Strain the soup through a colander and put it again in the kettle; add three tablespoonfuls of rice and let it boil until the rice is soft. Season with salt and white pepper. After the soup is in the dish, add the breast of the chicken (cut in dices) and serve.

TOMATO SOUP WITHOUT MEAT.—Take one quart of tomatoes, one quart of milk, one pint of water. Boil the tomatoes and water together for twenty minutes, then add one teaspoonful of soda and the milk, and let it come to a boil. Season with salt, pepper and butter; thicken with cornstarch and strain through a sieve into a tureen.

CREAM OF RICE SOUP.—Boil in a quart of white stock one-half cup of rice; put sliced onion and celery in muslin for seasoning and take these out when the soup is strained. Add salt and pepper to taste and a pint of hot milk. Add a little cream before serving.

OX-TAIL SOUP.—Cut an ox-tail in pieces an inch long and wash well in cold water. Put in a soup kettle with enough cold water to cover, set it over the fire till it gradually reaches the boiling point, then drain and dry; this is then rolled in flour seasoned with pepper and salt; put it over the fire in a saucepan containing two tablespoonfuls of butter, and let it brown. While the ox-tail is browning, peel and cut in small pieces one large onion, a carrot and half a turnip. Add the vegetables to the ox-tail when browned and add two quarts of boiling water; season with pepper and salt and boil the soup slowly for three hours, then add a teaspoonful of Worchestershire sauce (or any other

sauce can be used if preferred), and the soup is ready to serve. If the soup is not thick enough when done, a little flour dissolved can be added.

TURKEY SOUP.—Put the meat and bones of cold turkey in a soupkettle and cover with two quarts of cold water; a stalk of celery should be added to give a little flavor to the soup. Cover the kettle tight and let the contents boil for two hours. Strain it through a colander just before serving and put it back in the kettle, season with a little salt and pepper and thicken with flour dissolved in water.

STRING BEAN SOUP.—Take a quart of string beans and remove all the strings from them; cut them in small pieces and wash in cold water, then boil them in salted water until tender enough to be mashed through a colander, using a potato masher. After the beans are prepared in this way, put two tablespoonfuls of butter and two of flour in a sauce pan and set over the fire—stir it until both are smoothly mixed, then gradually stir in two quarts of boiling water. The bean pulp is added as soon as the soup boils. Season with salt and pepper and boil once, then serve.

Bean soup is much improved by adding a little mace just before serving.

BOUILLON.—Put four pounds of juicy beef into a large soup pot, a large knuckle of veal, two turnips, two carrots, one bunch of pot-herbs, a small pod of red pepper, two small onions, salt, and a half teaspoonful of celery salt. This is then to be covered with six quarts of cold water and boil for six hours. Strain and stand in a cold place over night, and when the fat has formed a cake over the top remove it and heat the stock, having added a wineglass of sherry wine. The soup gains a certain flavor if the wine is boiled in it that can be given in no other way, but a certain amount of strength is lost, so that it is best to add a little more when the soup is ready to serve.

CREAM OF CELERY SOUP.—Three celery roots, washed and cut into pieces; cover with water and boil till tender; then press through a sieve. Put one quart of milk in double boiler, add small slices of onion and the celery water. Rub together one tablespoonful of butter and two of flour and stir into the boiling soup; add pepper and salt and serve.

SOFT CLAM SOUP WITH TOMATOES.—Wash well a pint of soft clams so as to remove all the sand. The water in which they are washed should then be strained through a fine towel. The hard part of the clams is then cut away from the soft portion and the latter is then put in a cool place till the soup is nearly done. The hard parts of the clams are chopped very fine and put in a saucepan with the water in which they were washed, also an onion peeled and sliced, a pint of canned or fresh sliced tomatoes, a small red pepper and two teaspoonfuls of salt. Cook all these ingredients together for an hour, then strain it through a fine colander. Put the soup again on the fire after it has been strained and add half a pint of milk, four tablespoonfuls of finely-powdered cracker dust, a tablespoonful of butter and the soft portions of the clams. Stir constantly till it boils. Let it boil for a minute, then season with salt and pepper, and serve hot.

MOCK TURTLE SOUP.—Get a pair of calf's feet and the head having the skin on; partly boil the feet and head. Take the meat from the bone and cut in small pieces; return the bones to the liquor and simmer together with a good piece of lean beef and a knuckle of ham, some spice, a bunch of herbs and some vegetables. Strain the soup when well reduced and add the meat. Stew until well done, then thicken with butter and flour, add lemon that has been cut in small bits, egg balls, a few truffles, a little wine, force meat balls and some mushrooms cut in pieces. The soup is colored with a little caramei and served at once.

SAGO SOUP.—Take one-half cup of sago, wash it carefully, and boil slowly in one quart of water for three hours. Add three quarts of stock; boil, and serve with croutons.

HOW TO COLOR SOUP.—Make amber color by adding finely grated carrot. Red is obtained by red-skinned tomatoes, from which the skin and seeds have been strained out. Only white vegetables should be used in white soups, as chicken or veal soup. Spinach leaves, powdered and the juice pressed out and added to the soup give a fine green. Use clear stock for brown soup.

CLAM CHOWDER.—Strain 18 clams and put the liquor in a sauce pan. Put the clams in a chopping bowl, with two medium sized potatoes, five small onions and three slices of fat salt pork. Chop well; add a cupful of tomatoes and pour all into the sauce pan with clam liquor. Boil slowly four hours; ten minutes before serving add a cupful of milk; thicken with flour.

BARLEY BROTH.—Into a gallon of water put two pounds of lean mutton and heat slowly. Chop one onion and one turnip; wash one-half cup of pearl barley. To these add the meat and cook three hours. Season with pepper, salt and parsley. Take the meat out while whole. The meat can be cold for the next day.

MUTTON BROTH.—Cover three pounds of neck of mutten and scrag with three quarts of water. Then add one large onion, a stalk of celery and a small turnip. Cover the kettle well and let the contents boil till the mutton is in shreds, then strain the soup through a colander and put it back in the kettle; to this add a gill of rice; season with salt and pepper and let the soup boil until the rice is soft.

LOBSTER SOUP.—Cut away the flesh, fat and coral from a freshly-boiled lobster; then cut the meat in small pieces; put two heaping tablespoonfuls of butter and two of flour in a sauce pan and set it over the fire; stir them until they bubble; to this gradually add three quarts of boiling water and stir till the soup is very smooth. Then add the lobster, prepared as directed, and season the soup highly with red pepper and salt. Let it boil five minutes and serve hot.

CORN AND BEAN SOUP.—Cut lengthwise through the center of the grain of twelve large ears of corn or eighteen small ones; scrape the cob with the back of a knife into a platter, so as not to leave any of the milky juice escape. Then let the cobs boil thirty minutes in two quarts of water. Take the cobs out and divide the water into halves, in one half put the scraped corn and in the other a slice of pork six inches long and one-half inch thick, and one pint of fresh lima beans. One onion and a small piece of celery may be put in to flavor the soup, but should be taken out afterwards. When the beans are tender put in the scraped corn and, if needed, add pepper and salt; let the whole start to boil; when ready to serve add a teacupful of hot thick cream with the pork; the pork should be cut in strps. The soup is now ready to serve.

LEEK SOUP.—Take a five cent bunch of fresh leek and cut it in quarter inch rings; grate, or cut in small pieces, three medium sized

potatoes, a lump of butter the size of a walnut, one and one-half pints of fresh milk and one hard boiled egg which has been cut in rings. Put the leek in a dish and cover well with water and boil for twenty minutes. Then add the potatoes and boil twenty-five minutes longer. Season well with salt and pepper. Lastly add the milk, and when almost boiling take off the stove. Just before serving add the sliced egg and butter. This is a very nourishing soup and with a little bread and butter it will be sufficient for a mid-day meal.

PEA SOUP.—Get the end of a smoked ham weighing two or three pounds, and not too fat; put on to boil with one small carrot, one onion and two medium-sized potatoes (whole) and three quarts of boiling water; boil one hour, strain; thoroughly rinse ham in hot water and place in kettle with strained stock, together with one cup of split peas (the kind that comes prepared for soup, which need no soaking), boil one hour, add salt and white pepper to suit the taste; when tione add two or three tablespoonfuls of tomato catsup; if too thick, add boiling water and serve at once.

ASPARAGUS SOUP.—Take three pints of soup stock, one large bunch of asparagus, cut into short lengths, the woody parts by themselves; one cup of milk, one tablespoonful of butter rolled in one tablespoonful of prepared flour, pepper and salt; put the stock over the fire with all the stalks and one-third of the green heads; cook until the asparagus can be rubbed through a colander, leaving the wood behind; rub all through that you can easily; return the soup to the fire, season and bring to a boil; drop in the reserved heads cut into inches; cook until these are tender, in another vessel; heat the milk, stir in the flour and butter and add to the soup; line a tureen with dice of fried bread and pour the soup upon them. This is an elegant dish.

CLAM SOUP.—One and one-half dozen clams, one cup mashed potatoes, three hard eggs, butter the size of an egg, one and one-half teaspoonful allspice, dash of red pepper and one quart of milk; put on clams, and let come to a boil; strain, chop fine, and put back on stove; and milk, potatoes, allspice, pepper, and the eggs cut fine, add butter last.

CREAM OF FRESH MUSHROOMS.—Wash and peel carefully a quart of fresh mushrooms; boil them in a quart of water until they are soft enough to rub through a sieve with a potato masher; then make a

cream soup as follows, and stir the pulp of the mushrooms into it: Put two tablespoonfuls of flour and two of butter into a sauce pan; stir them together over the fire until they begin to bubble, then stir in gradually a quart of hot milk and a pint of boiling water; season with salt and pepper and a little nutmeg grated. Let the soup boil. Begin to serve after adding the mushroom pulp.

CREAM TOMATO SOUP.—Put a can of tomatoes, with one quart of water, and strain them through a wire sieve. Cook one hour and then put in one pint of rich sweet milk with two tablespoonfuls of flour stirred into it. Then a lump of butter the size of a walnut; salt and pepper to taste. If the milk should curdle strain it again.

EGG VERMICELLI.—Put two cups of milk in a dish and bring to a boil; stir two tablespoonfuls of flour in one of melted butter; add to it milk; cook five or ten minutes, until thick; then add the whites of six hard boiled eggs; cut fine; season with salt and pepper to taste; put the yolks through a sieve and serve on top of dish; garnish with parsley.

FISH.

BOILED SALMON.—Wash the fish well in cold water, wipe carefully and rub inside and out with salt. Wrap in cheese cloth and place in a boiler, cover with boiling water, add one teaspoonful of salt and simmer. Take from water as soon as done, remove cloth, place fish on plate, garnish with lemon and parsley.

WHITE FISH BOILED.—Lay the fish open same as in broiling, and put it with back down into a baking pan; nearly cover with water, salt according to size. Cover the pan and simmer one-half hour. Spread with butter. Garnish with hard boiled eggs. Have enough for a cupful over to be used another day.

BAKED ROCK FISH.—Wash the fish well in cold water, wipe dry, salt well, fill with bread dressing and sew the opening up with soft yarn. Score one side of fish, making gashes about one inch apart, insert small strips of fat pork, place in baking pan, dredge thickly with salt, pepper and flour; cover bottom of pan with boiling water and bake in quick oven fifteen minutes to every pound, basting every ten minutes with water in the pan. Garnish with parsley and lemon.

BAKED FISH.—Pin the sides of a fish and brown in a frying pan with a little lard; pound twenty-five cloves, a little mace, salt, cayenne pepper, black pepper, twelve tablespoonfuls of butter, each rolled in flour; one large onion, chopped; some parsley, and two handfuls of bread crumbs; fill the fish and sew shut. Rub the outside with egg and remainder of dressing. Put some slices of pork in the pan, put the fish in and brown all, add one pint of water. Fifteen minutes before done add one-half pint red wine, some oysters with their liquor; likewise some shrimps, tomatoes, mushrooms and truffles.

BAKED ROE SHAD STUFFED.—Parboil roe in a little salted water, in which a few cloves, a bay leaf and a dust of cayenne pepper has been added; boil about five minutes; then skim the roe and mix it with a large coffee cup of dry bread-crumbs (grated), two tablespoonfuls of butter, two tablespoonfuls of chopped parsley, one teacup of canned tomatoes, one tablespoonful of sauce, salt and pepper to taste; after cleaning shad dry with towel, rub a little salt and pepper into it; then stuff with the above; put in greased baking pan with slices of fat bacon strip over the shad, constantly basting with butter and little hot water in which a small quantity of lemon juice or vinegar and tomato catsup has been added, and just before taking up remove bacon and pour over shad a glass of sherry or wine with a dash of tabasco sauce.

CREAMED SALMON ON TOAST.—Take two cups of milk, heated in a double boiler to boiling point; then add one tablespoonful of flour and one of butter, rub well together; stir until thickened, salt to taste. When thickened remove to back of stove and add one small can of salmon steak or one-half pint of fresh salmon and two hard-boiled eggs chopped fine. Have ready six slices of nicely browned, buttered toast and pour the cream over these. Serve at once.

CODFISH CROQUETTES.—Take two cups of cold, boiled codfish, picked fine, one-half pint of sweet cream, two tablespoonfuls of flour, one-quarter of a nutmeg grated, yolks of four hard-boiled eggs, one tablespoonful of butter, one tablespoonful of chopped parsley, salt and cayenne to taste. Put the cream on to boil in a boiler; rub the butter and flour together and add it to the boiling cream; stir and cook for two minutes. Take from the fire and add the fish, the yolks of the hard-boiled eggs, mashed fine, the parsley, the nutmeg, salt and cayenne. Form into croquettes, dip in beaten egg, roll in bread crumbs and fry in hot lard.

BROILED SALMON STEAK.—Slice about an inch thick and season. Wrap the slices in buttered paper and broil over a moderate fire. When the paper becomes brown, spread them on a plate.

Always serve fish warm.

SHAD WITH PARSLEY SAUCE.—Clean the shad and dry before using; place it in fresh water; cut the thick skin in the center of the fish with a sharp knife; under the skin is blood, which must be washed off; then wash the fish again and cut off the head; cut the fish through the center; put in four quarts of salt water and boil a quarter of an hour until soft; place the kettle, which contains the fish, on the back of the stove until time to serve.

SAUCE.—Take eight ounces of butter and let it get hot; cut a handful of parsley fine; put it into the hot butter; then pour this over the fish very hot; if you desire you can put half the sauce over the fish and the others serve in a separate dish.

CREAMED CODFISH.—Take one-half cupful of salt fish, one tablespoonful of butter, one table-spoonful of flour, one and one-half cupfuls of milk, one egg; pick the fish in small pieces; soak in cold water for two hours; place the milk in a pan, but do not scorch it; add the fish; cook for ten minutes; mix the butter with the flour smoothly; then stir it into the milk; when creamy turn the heat from the dish; add the egg, well beaten, and serve without further cooking; add a dusting of pepper just before dishing; if cooked after the egg is added, the milk is liable to break.

SALMON CROQUETTES.—One can of salmon, one egg well beaten, two-third cup of bread crumbs, salt, cayenne pepper, nutmeg, juice of half a lemon; drain off the liquid and mince the fish; melt and work in the butter; season, and if necessary moisten with a little liquid; add the crumbs; form the parts into rolls, which flour quickly and stand in a cold place for an hour; fry in hot fat and serve on a hot plate garnished with fine parsley.

HALIBUT STEAK.—Wipe dry, remove any discolored places; season with salt and pepper; lay in flour, then in meal, then in skillet with hot fat. Fish should be cooked quickly, yet be well done.

DEVILED HALIBUT.—Pour over picked cold halibut this dressing: Yolks of three hard-boiled eggs, rubbed smooth, and mixed with tablespoon of butter or salad oil. Then beat in two teaspoons white sugar, one each of made mustard, salt and sauce, a pinch of cayenne, and, drop at a time, a small cup of celery vinegar. Put over the fish on platter; garnish with egg white rings, a round of beet pickle in each link.

SHELL FISH.

Oysters come nearer to milk than almost any other common food material as regards both the amounts and the relative proportions of nutrients and their food values.

OYSTERS, QUICK WAY TO SERVE.—Toast enough stale bread to cover a platter, put your oysters on the stove, liquor and all, to get hot, but do not let them shrivel up; add a lump of butter, pepper and salt to taste, when hot enough turn them on the platter with the toast and serve hot. These are delicious for tea and can be made in a short time.

OYSTER PATTIES.—Put ten oysters in a small saucepan and add one-half tablespoonful of butter, one-quarter teaspoonful of white pepper, one-half teaspoonful of salt, put over the fire and cook until the oysters begin to curl; then mix the yolks of two eggs and one-half cupful of cream, add this to the oysters, stir over the fire until nearly boiling, then remove and fill them into hot patty cases, or melt one-half tablespoonful of butter in a saucepan, add one-half tablespoonful of flour, stir a few minutes, add the broth from the cooked oysters and enough milk to make one cupful in all, stir and cook in a thick, smooth sauce, then add the cooked oysters.

CREAMED OYSTERS.—Procure a pint of oysters; remove the oysters with a fork from their liquor into a small saucepan, add one-half of a, teaspoonful of salt, quarter of a teaspoonful of pepper, strain the liquor and add half cup of the liquor to the oysters and half cup of milk; mix half tablespoonful butter with half tablespoonful of flour to a paste, place the saucepan over the fire, and when it begins to boil add the butter and flour. Stir and cook until the oysters begin to ruffle. Remove saucepan and serve either over toast or with crackers.

OYSTER PIE.—Ninety good stewing oysters, six hard-boiled eggs, pepper, salt, butter. Make a good pie crust, cut a portion in small squares for filling; bake a light brown. Line a pan and partially bake

under crust and sides. After cooling put in a layer of oysters, and put a few extra in center to raise cup, which must be placed in center to retain most of the juices, then a layer of egg, cut in rings, pepper, salt, a little flour, and bits of butter, with a small quantity of milk and oyster juice, according to judgment; then small crusts; continue these layers until pan is filled; then cover with crust; bake in good oven about a half hour. A very small dash of cayenne improves.

OYSTERS FRIED WITH TOMATO SAUCE.—Parboil thirty oysters in their own liquor, with half a pint of veal broth and an ounce of butter; drain on a sieve; return the gravy to the fire with two ounces of butter, kneaded with two of flour; add three beaten egg yolks, salt, pepper and nutmeg, and boil two minutes; now mix the drained oysters with this sauce, and pour into pans to cool. When cold, join the oysters in pairs, well overlaid with the sauce; roll in cracker crumbs; then in egg, and again in the crumbs, and fry in plenty of hot fat. Lay on a warm platter, fill the center of platter with parsley, surround with quartered lemons, and serve with tomato sauce.

TOMATO SAUCE.—Stew one pint of tomatoes with one bay leaf, one sprig of parsley, one blade of mace; cook fifteen minutes; strain and set aside to cool; melt one tablespoonful of butter in a saucepan, add one tablespoonful of flour, stirring until smooth; add one cup of the strained tomato juice; cook about three minutes. Pour into a dish and serve.

OYSTER FRITTERS.—Drain the liquor off one pint of large oysters. To four eggs, well beaten, add one cup of milk and one of oyster liquor, a little salt and flour as if for griddle cakes. Put part of this batter into a dish, dip an oyster into the batter and drop into hot fat, not very deep in the pan. Brown on both sides. Serve hot.

OYSTERS—WESTERN STYLE.—Take one pint of oysters; drain off the juice and set aside; take porcelain baking dish, grease with butter; put layers of cooked potatoes sliced; then layer of oysters; then one of grated bread crumbs or crackers; repeat the layers, having the layer of crackers on top; put lump of butter on top; pepper and salt to suit; add one-half cup of canned tomatoes, strained; lastly, add juice of oysters; bake in moderate oven fifteen minutes. A nice dish for luncheon. FRIED OYSTERS.—To two pints of oysters, suited to taste, one egg beaten and half cup of milk added to it; remove oysters from liquor to cracker dust; do not dry the oysters, but let the cracker dust absorb liquor; then dip in the egg and milk, return to the cracker dust the second time and press firm in it; when wanted have ready a deep frying pan, with butter and lard, half of each, and when smoking hot, fry brown; put on hot platter and ornament with sprigs of parsley and quarters of lemon.

STEAMED OYSTERS.—First, have your pan of hot water, with dishes or plates, and a covered dish set in the pan of hot water. Put a teaspoonful of sweet butter in the warm, covered dish, so it will melt; drain every drop of liquor from your oysters; say about a pint; this will serve two people. Have your dish hot before putting the oysters in; then cover tight and let them steam.

OYSTERS AND MACARONI.—Have ready one large cupful of grated bread crumbs, the same quantity of grated cream cheese, or others if preferred. Break one-third pound of macaroni in pieces an inch long. pouring over boiling salted water and boil until tender, drain in colander and pour cold water over and drain. Meantime pare and slice three good-sized silver leaf onions. Melt a large spoonful of butter in a granite pan; when hot add a tablespoonful of flour. Stir until it begins to brown, then add the onions and fry to a light brown. Now put a layer of bread crumbs in the bottom of a well-buttered bake dish, upon this a layer of macaroni and one layer of oysters seasoned with salt, pepper and butter, and a sprinkle of lemon juice, on layer of oysters only. Next a layer of grated cheese and one of onions, and so on, nearly filling the dish, having the top layer of bread crumbs. Small bits of butter, pepper and salt should be carefully distributed over each layer. Pour over this a pint or more of cream or rich milk; cover and bake one-half hour; remove cover, brown the top and serve in a bake dish. Cold boiled rice or hominy could be used in place of oysters. This dish is greatly relished without either rice, hominy or oysters. It would then be simply macaroni and cheese.

OYSTER TOAST.—Take fifteen oysters, chop fine, put in stew pan with one-half pint of cream or rich milk. When boiling, add two or three well-beaten eggs; when a little thicker than rich cream spread on nicely toasted and well-buttered slices of bread. Season with salt and white pepper.

FRICASSEED OYSTERS.—Twenty oysters, two ounces of butter, a tablespoonful of flour, yolks of two eggs, a little salt, little red-pepper, teaspoonful of lemon juice, a little nutmeg. Put the oysters on the fire in their own liquor. The moment they begin to boil turn them into a colander letting the liquor run through into a hot dish. Put into a saucepan the two ounces of butter. When it bubbles sprinkle in a tablespoonful of sifted flour; stir till it cooks. Let it cool a moment, stirring well with a wire wisk; then add a teacupful of oyster liquor, take it from the fire; mix in the beaten yolks of the two eggs, a little salt, little red-pepper, the lemon juice and nutmeg. Beat it well, return to the fire to set the eggs without allowing it to boil, put in oysters last and garnish with thin slices of lemon.

OYSTER SAUTE.—Twenty oysters, two tablespoonfuls of butter, four of cracker crumbs, salt, pepper; let the oysters drain in the colander; then season with salt and pepper and roll in the crumbs; have the butter hot in a frying pan and put in enough of the oysters to cover the bottom of the pan; fry crisp and brown, being careful not to burn; serve on hot, crisp toast.

BROILED OYSTERS ON TOAST.—Fill an oyster broiler with drained oysters. Broil two minutes over a hot fire. Lay on buttered toast, add salt and pepper, and pour over a little hot cream.

SCALLOPED OYSTERS.—Melt two tablespoonfuls of butter and mix with cracker dust. Put a layer of this in a buttered pan, on this place oysters and pepper and salt, and continue the layers until the oysters are all. Make the last layer of crumbs. Bake a half an hour. Don't use water or milk.

OYSTERS AND MUSHROOMS.—Twenty oysters, one small teacupful mushrooms, either fresh or canned, one teacup of veal stock, one teaspoonful of onion juice, one teacup of cream, lump of butter size of walnut, one dessert spoon of sauce and salt and pepper to taste; cook mushrooms separately in a little water, put butter in dish, and when melted rub in one dessertspoon of flour, then add stock, cream, onion juice, sauce, salt and pepper, and lastly, mushrooms and oysters; let all boil about five minutes before serving.

OYSTERS-MOBILE STYLE.—Use large oysters. Dry them thoroughly between cloths. Dip them in cracker crumbs, sprinkled with

salt and pepper. Have your broiler greased with butter, then broil them until they are somewhat browned. Select the largest oyster shells obtainable, and after thoroughly washing them, place the shells in a hot oven and allow them to remain until they are hot. Place the hot shells on small plates, allowing one shell for each person, and serve the oysters already broiled into the hot shells. Place plenty of butter, some lemon juice and sauce in the shell, to suit taste, before the oysters are served.

ROAST OYSTERS.—Select large, fresh oysters, wash and wipe them, place the deep shell down, over or on, live coals. When the shell opens remove the shallow one, and place the deep shell with its savory morsel on a heated platter, to be seasoned by the guest at the table.

OYSTER SALAD.—Parboil the oysters in their own liquor, drain them dry, cut in small bits, mix them with chopped lettuce. Boil five eggs, chop the whites, add to lettuce and oysters, put the yolks in a dish, add yolks of two raw eggs, with a spoon mash cooked and raw eggs, then pour in enough olive oil to make a stiff paste; add mustard, pepper, salt and lemon juice to taste. Beat the whites to a stiff froth and stir in dressing. Mix all together and have dressed with lettuce leaves and fill.

CREAM OF OYSTER CRABS, VIRGINIA STYLE.—Strain the liquor from two pints of oysters, wash in cold water and remove all shells; strain the liquor you had from the oysters through a fine sieve or strainer; add enough cream or milk to make one quart, add oysters, then heat to a boiling point; rub all through a fine sieve or strainer. Rub together in a saucepan one tablespoonful of the best butter and one tablespoonful of pastry flour until boiling, then add gradually the previously prepared oyster preparation and one pint of oyster crabs, a little chopped parsley and celery; season with salt and white pepper and a dash of red-pepper; bring to boiling point and serve on toast; ornament with a few sprigs of parsley.

MOCK OYSTER STEW.—Wash and shred salt codfish enough to fill a cup. Let it simmer in water twenty minutes. Boil one pint of milk, thicken with rounding tablespoon of flour rubbed to a paste with spoonful of butter; add a little pepper. Cook over hot water at least ten minutes. When ready to serve, put three butter crackers, split and browned slightly, or one pint oyster crackers, into a dish; add the fish and pour the thickened milk over all.

BCK CLAM ROAST.—Take twenty clams, open, drain off the liquor, chop the meats fine, take a pail that has a tight-fitting cover; in the bottom put a layer of bread, then some of the chopped clams, a little salt, pepper and butter; then another layer of bread, then of clams, and seasoning until your pail is about three-quarters full, pour in the liquor and put on the cover. Set the pail in a kettle of hot water and boil for about one and a half hours. The steam from this process cooks the clams thoroughly and makes a delicious dish.

CLAM BROTH.—Before opening the clams and securing the juice, the shells should be rubbed thoroughly with a brush and washed. The clams are then put into a saucepan, with a teacupful of hot water to a dozen clams. They are then covered and left to steam till their mouths open: the clams are then taken out and the juice poured from them. In making clam broth the liquor should be drained from a dozen clams and put over the fire in a porcelain saucepan. The clams should not be added until the liquor reaches a boiling point; they are then put in and left to cook slowly for fifteen minutes. Remove them from the fire and strain through a fine sieve. The liquid should be seasoned with a little pepper and put where it will keep hot. In the meantime heat a cup of part milk and part cream to boiling point; mix a teaspoonful of cornstarch or powdered arrowroot with a heaping teaspoonful of butter and put it into the boiling liquid. Stir all the time and cook for a few minutes; add the clam juice, and quickly take it from the fire as soon as heated. Serve with unsweetened whipped cream.

LOBSTERS.—Take one boiled lobster, one pint of cream, half pint of sherry wine, quarter pound of butter, yolks of four eggs, salt and redpepper; cook lobster, sherry and butter together for three minutes; then mix in the cream, thicken up with the yolks of eggs, season with salt and pepper; cook altogether for three minutes. Serve on dry toast.

CREAMED LOBSTER.—Take one or two cans of fresh lobsters, cut lobster meat into small dices, then take one pint of cream, add a little cayenne pepper and salt; place the cream in a dish and allow it to cook slowly until small bubbles appear around the edge of dish; then add the yolks of four or five eggs, which have been beaten together to a froth. The moment the small bubbles appear around edge of dish add the beaten yolks, and whisk cream and yolks together in dish briskly a few seconds. Add a little good sherry and lobster dices. Stir all together: serve on small plates or deep dishes.

DEVILLED CRABS.—To the meat of ten hard shell crabs, boiled fifteen minutes, and chopped, add three tablespoonfuls of stale bread crumbs, one-half wine glass of cream, the yolks of three hard boiled eggs, chopped; one tablespoonful of butter, pepper and salt to taste, mix all together and put back into the shells; sprinkle with bread crumbs, small bits of butter and brown in a quick oven.

DEVILLED LOBSTER.—One can of lobster, one pint of rich cream, one tablespoonful of flour mixed with the cream to thicken, little cayenne pepper, salt the lobster. Put lobster and cream on fire and let them come to a boil. Add flour and a little butter and let it cook a little longer. Remove from fire and cover with rolled crackers and put in the oven to brown.

POULTRY AND GAME.

EXCELLENT WAY TO COOK AND SERVE CHICKENS.—After the chicken has been cut open through the back, flatten the breast bones a little by pounding them with a wooden mallet. Lay the chicken, with some slices of salt pork, in a shallow baking tin, and place the pan in a hot oven. Pour a little salted water into the pan and add a little frequently while in the oven. Take chicken from the pan when about half cooked and place it upon a broiler over a clear fire. The under side of the chicken should be broiled and then turned and the skin side cooked to a delicate brown. Place it, when cooked, upon a heated platter, and sprinkle it with pepper and salt and pour some melted butter over it. Parsley chopped fine should be sprinkled over the whole. A chicken that is cooked in this way will be more evenly and thoroughly cooked, and it has the delicate flavor of broiling.

ROAST TURKEY.—Choose a young one; about nine pounds is best. Clean the inside and wash thoroughly, but be sure to dry it well. For stuffing, one small loaf of dry bread, grated fine, rub into it a piece of butter, size of an egg, one small teaspoonful of pepper, and one of salt; sage if liked. Sew up both ends so stuffing cannot cook out. Put the giblets on the underside of fowl so they will not dry. One teacupful of water should be put in the pan. The fat taken from the inside should be laid upon the breast, and it should be frequently turned and basted, while cooking. The time for a bird of this weight should be about three hours. If it should be inclined to burn the skin brown before it is done through, grease a piece of paper and place over it. When the

turkey is taken out, a tablespoonful of flour should be stirred into the gravy until brown; then chop up the giblets fine, and pour them over the gravy. If you prefer, the latter can be stewed into gravy instead of placing under the turkey.

FOWL.—Turkey is considered the favorite national bird for the holiday, but not every one appreciates the flavor of this fowl, and so geese, ducks and chickens will have to receive their share of attention.

In choosing poultry, bear in mind that it should be young and plump in order to be tender, and you should see that the skin is fine grained, the breast full fleshed and broad, the legs smooth, and the birds should be heavy in proportion to size. Geese and ducks should have yellow and flexible legs. In chickens, the white-legged should be chosen for boiling, and the dark-legged for roasting.

ROAST GOOSE.—A goose should be stuffed with about two ounces of onions, one ounce of sage, chopped fine together, one coffeecupful of bread crumbs, pepper and salt and yolks of two eggs. Do not fill a goose too full, allow for swelling. An hour and a half to two hours is sufficient for the ordinary goose.

ROAST DUCK.—Prepare the same as for turkey, adding onions to the dressing always. In the turkey stuffing, onions are a matter of taste.

SAUCES.—Cranberry sauce always for turkey. One quart of cranberries, one quart of water, and one pound of white sugar, make a syrup of water and sugar. Wash, clean, and pick the berries over carefully, and drop them into the boiling syrup; cook fifteen or twenty minutes; strain if preferred.

Apple sauce always with goose. Pare, core and slice some apples; stew gently with just sufficient water to keep from burning. When done they should be a perfect pulp; sweeten to taste, add a small piece of butter and a flavoring of nutmeg or lemon.

With duck either apple or cranberry sauce is proper.

CHICKEN POT-PIE.—Cut and joint a large chicken. Cover with water, let it boil moderately until tender. Season with pepper and salt, and thicken gravy with two tablespoonfuls of flour mixed smooth in a piece of butter the size of an egg. Have ready nice light bread dough; cut with a biscuit-cutter about an inch thick, and drop into boiling gravy, having previously removed the chicken to a hot platter. Cover

and let boil one-half to three-quarters of an hour. Stick in a fork to ascertain if done; if it comes out clean they are. Lay on the platter with the chicken, and pour over the gravy, and serve.

CHICKEN.—They are nice stuffed and baked in the same way as turkey. They may be boiled the same as turkey, stuffed or not, as desired.

BOILED TURKEY.—Stuff same as for roasting. A nice dressing is made by chopping half a pint of oysters and mixing with breadcrumbs, butter, pepper, salt, thyme, and just wetted with milk or water. Baste about the turkey a thin cloth, the inside of which has been dredged with flour; put it in to boil in cold water with a teaspoonful of salt in it. A large turkey should simmer for three hours. After bringing to a boiling point, skim often. Serve with oyster sauce, made by adding a cupful of liquor in which the turkey was boiled to same quantity of milk, eight oysters, chopped fine, seasoned with minced parsley, stir in a spoonful of rice or wheat flour, wet with cold milk, and add a table-spoonful of butter. Boil up once and put in tureen.

TURKEY TURNOVER.—Heat chopped bits of cold turkey in a saucepan with butter, pepper and salt. Shake flour over. Cut good pie crust in rounds or squares. Lay some of the prepared turkey in each. Fold, and crimp the edges, dot with butter and bake.

ROAST TURKEY WITH OYSTER FILLING.—Prepare in the usual manner for roasting. For your filling for sixteen-pound turkey drain twenty-five oysters, wash in cold water and drain again. Mix one quart stale bread crumbs, one teaspoonful salt, one teaspoonful sweet marjoram, one tablespoonful chopped parsley and pepper to taste, together. Then add one tablespoonful of melted butter, the oysters, and it is ready to use.

ROAST TURKEY.—If from the market, single and look over carefully. Wash in several waters, add soda for a corrective and cleanser when the water is clear. Let lie a few moments, then rinse well. Wipe dry, inside and out, truss and stuff. A fine flavor is given to the breast by filling between the flesh and skin with salt pork, pounded to a paste. Make dressing of a small loaf of stale bread, soaked in cold water and pressed dry; add three ounces of cold boiled ham, chopped fine, a small

onion and seasoning. Sew up, rub with butter, dredge flour over, salt and pepper, add cup of boiling water when in pan. Keep up a steady heat, baste often and roast until tender and brown.

GIBLET SAUCE.—Stew the giblets tender, chop fine, add to gravy in pan, thicken with cornstarch.

CHICKEN POT-PIE.—Take a young chicken or piece of veal. Cut in small pieces. Pare dozen medium-sized potatoes and cut in halves. Make crust of one quart of flour, tablespoon butter, teaspoon baking powder, mix with water into dough. Roll out as for pies and cut into strips several inches long. Put one-half pint of hot water in the kettle; invert a saucer in the bottom. Place the tougher pieces of meat on the saucer with skin side up, then a layer of potatoes. Use salt, pepper and butter to season. Proceed until all the materials are used, having the top layer dough. Put over the fire and cover with boiling water. Cover closely and cook steadily.

BROWN FRICASSEE OF RABBIT.—Skin and singe the rabbit, wipe well inside and out with wet cloth, then dry, cut into halves, and each half into four pieces. Place one-quarter pound fat salt pork into stewpan, brown nicely, then put in the rabbit, stir till well browned, add two tablespoonfuls flour, stir again, add one pint of boiling water, stir till it boils, then add a teaspoonful salt, cover and simmer gently till tender, then flavor with little onion juice and black-pepper. Serve with the sauce poured over the meat.

KEEPING GAME FRESH.—Mix a teacupful of vinegar and one of carbonate of soda. Pour this inside the bird and shake it for perhaps five minutes. Wash the outside of the bird with the same preparation and then carefully wash the whole bird again with fresh, cold water.

MEATS.

SHANK OF BEEF.—Select several pounds of young beef. Wash and pour boiling water over in pot; add tablespoon of vinegar, cover closely and cook slowly. When tender, add salt and a little pepper. Let it cook to a pint of liquid. What is left will make good hash, or minced beef, or potted beef, to slice cold. Use the liquor for seasoning all these. For potted beef, chop fine, heat with a little of the liquor, and when cold cut in thin slices.

PANNED BEAFSTEAK.—Indent or nick a good rump steak, with a sharp knife. As soon as brown, turn it and season, also add some butter. Place on a hot plate and make a dressing of cream, by pouring cream into the pan.

To give an appetizing flavor to broiled beefsteak cut an onion in half, rub it over the hot platter with the melted butter.

Put sugar in the water used for basting meats of all kinds; it gives a good flavor, to veal more especially.

TENDERLOIN OF BEEF.—Wash the tenderloin, and put with a pint of water into a baking pan. Chop fine a handful of white potatoes, carrots and turnips, also a head of celery; add these to the meat and cook slowly. When nearly done, season with salt and pepper, and add butter and a teaspoonful of allspice.

SCRAPPLE OF BEEF.—Select the leg, cook well, chop fine. Thicken the liquor when strained with one part buckwheat flour to three of corn meal; when the mush is well cooked add the meat, season with salt and pepper.

BONES IN MEAT.—Meat is usually better cooked with the bone in, for there is a certain flavor that comes from the bone. After the meat is cut off, the bones may be used to make soup broth or gravy.

BEEF HEART BAKED.—Wash thoroughly, remove all the blood, fill with nice dressing; season with a little onion and sage. Steam until tender, then bake, adding butter to the pan and basting often. Slice thin, across, and let part to serve cold.

FILLET OF VEAL ROASTED.—Remove the bone and fill the space with a good stuffing. Bind well and season. Dredge thickly with flour. Spread a little butter over occasionally and cook in a moderate oven. Baste often and brown nicely.

HEAD CHEESE.—Boil (until the bones fall away) the lean trimmings of pork with the fat and forehead. Remove all bits of gristle or fat; chop coarsely and season with sage, salt, pepper. Strain into the pot a little liquor; add the chopped meat and stir. Scrapple can be made by using more of the liquor and adding cornmeal. Stir until heated and don't make too stiff. When done pour into dishes and, when cold. fry.

TOAST MEAT.—Take slices of stale bread and dry them in an oven, then brown on a toaster. Prepare meat as follows: Chop or grind fine on cup of cold steak or veal, or any cold meat seasoned with salt. Heat in hot water, and add a cup of milk and a tablespoonful of sweet butter rubbed in flour. Cook thoroughly. Serve hot.

VEAL OR BEEF STEW.—Cover a quantity of fresh beef or veal with boiling water, and add salt and pepper. Serve hot.

OYSTERS OF VEAL.—Make a beaten egg batter. Take cold veal, cut in the shape of oysters, and dip in the batter, and then roll in cracker dust. Fry in butter.

GOOD BAKED HAM.—Soak over night, scrub well, trim off all hard, brown parts, cover with cold water and simmer very gently, allowing thirty minutes for every pound. When nearly done remove skin, cover ham with a paste made with a teaspoonful brown flour, half cup brown sugar, moisten with a little port, place in oven to brown. The sauce is made of a thin brown sauce flavored with a half gill of champagne. Trim the knuckle with a paper frill.

COOKING HAM.—Have your frying-pan very hot and your slices of ham evenly cut and nicely trimmed, then lay them in the hot pan, and as they brown on one side turn them over on the other; when both sides are brown pour over them one-third cupful of boiling water, cover the pan closely and set to one side of the range for ten minutes until the ham has absorbed the water. Then place it on a hot platter, put a small piece of butter on each slice and serve very hot.

BACON AND LIVER STEW.—Take a calf or beef liver, clean it well and pour boiling water over it. An hour later, cut deep gashes into it, into which press thin slices of bacon and fasten them with tooth-picks. Next fry three or four slices of bacon to a crisp with an onion chopped fine. Place the liver in the hot fat to dry it. Turn the liver and as soon as every side is browned cover it with boiling water; cook slowly about three hours and remove while hot.

SCRAPPLE OF PORK.—Boil lean parts of young pork until very tender. Take out bones, gristle and fat, cool and chop the meat fine. Remove fat from liquor and strain. Boil, add meat, season well with

pepper and salt, then stir in cornmeal slowly, and when thick as mush set where it will boil moderately. After an hour, pour into a dish, and when cold, slice and fry.

BRAISED TONGUE.—Wash and boil the tongue. When nearly done remove the skin, roll and tie. Cover the tongue with a paste made by rubbing together two tablespoonfuls each of flour and butter. Put a quart of the liquor in a pan, add an onion and a carrot finely sliced, a little celery seed, a sprig of parsley, and a teaspoonful of tomato catsup. Bake two hours in a slow oven.

MEAT CAKES.—One heaping cup of meat finely chopped, one of chopped cold boiled potatoes, two rolled crackers, one well-beaten egg, pepper, salt and butter, milk to shape into cakes. Dip in beaten egg, then in fine cracker crumbs, and brown in hot fat.

HOW TO COOK TONGUE.—Select one that is firm, thick and smooth; have it trimmed carefully; wash it thoroughly, tie it in shape with a band of strong muslin; set it over the range in a pot of boiling water, to which a teaspoon of vinegar has been added; let it simmer slowly for about two hours. If you intend to have it served cold allow it to cool in the water in which it has been boiled. When cool remove the skin and muslin and garnish with parsley before sending to the table.

FORCE MEAT BALLS.—Chop fine and cook a lean piece of beef, season with salt, pepper and onion. Roll into balls, put in egg batter and then in cracker dust. Fry until brown.

FOR SCRAPPLE.—Take pig's head of five or six pounds. Cut into four pieces, put into pot with enough water to cover. Boil until meat separates from bones. Put the meat through a meat cutter. Save the water in which the meat was boiled. Have four quarts of it, adding water to make that quantity. Put in meat and season; add corn meal to make it thick as mush. You can use also a little buckwheat. Let it boil a few minutes; put into pans and set it away to cool. Cut in thin slices and fry without lard.

STEWED KIDNEYS.—Cut a beef kidney lengthwise in two parts, remove the white fatty part from the center, cut the kidney into small pieces, season with one teaspoonful of salt, one-quarter teaspoonful of pepper; mix the seasoning well with the kidney; melt one tablespoon-

ful of butter, add two tablespoonfuls of chopped onion, cook five minutes without browning; add the kidney; cover and cook five minutes; sprinkle over one tablespoonful of flour, stir one minute, add one cup of broth or boiling water, cook five minutes, add last one tablespoonful of lemon juice. Do not cook kidneys any longer than directed, as it would make them tough. If you desire potatoes in this stew, peel two large potatoes and cut them into square pieces, place them with one pint of water and one teaspoonful of salt over the fire; boil until done; then drain and add them to the stew; if it should be too thick more water may be added. Mutton or lamb kidneys are prepared in the same manner, taking six mutton kidneys in place of one beef kidney. If desired, one gill of sherry wine is nice added to the kidneys when they are first put into the saucepan, adding only half the broth or water.

EGG SANDWICHES.—Chop a hard boiled egg very fine, add a heaping tablespoonful of salad dressing and a little salt; spread over thin slices of bread, form sandwiches and cut into thin triangles. One egg makes two sandwiches; if more sandwiches are required, use half as many eggs as the desired number of sandwiches.

CHESTNUT STUFFING.—Boil one and one-half pints of chestnuts until tender, remove shells and outer skin and mash fine; add one cup of butter, teaspoonful of pepper, saltspoonful of salt, one-fourth cup of cream; mix these well and add one cup of crumbs mixed with one-fourth cup of butter. Use no other seasoning. If chestnut gravy is desired, use one cup of chestnuts prepared for the stuffing.

A TIMELY DISH.—A mushroom stuffing, made as follows, is excellent: Wash and peel enough mushrooms to make one-fourth pint when chopped. Add to these one ounce of raw chopped ham, a teaspoonful of parsley, a little lemon, thyme, pepper and salt, and about as much finely chopped onion as will fill a salt spoon. Fry the whole in a little bacon fat, letting it get hot before adding the mixture. Cook the stuffing until it is reduced a little; add bread crumbs to make it of the right consistency; use in the ordinary way.

MINCED LAMB.—Cut bits of lean lamb fine. Heat with butter, pepper, salt and water to make moist; dredge a little flour over. Put in a deep plate and surround with boiled rice, shaped smooth and dampened with melted butter. Brown on top grate; serve hot.

SALM. OF LAMB.—Slice cold roast lamb thin. To half tablespoonful of onion cooked in tablespoonful butter, add cup of brown gravy; season with tablespoonful Worchestershire sauce. Lay the slices and carefully heat, arrange on platter; pour sauce around; garnish with points of toast and olives.

SHOULDER OF MUTTON.—When ready for the oven, make incisions and fill with stuffing. Soak stale bread in cold water, press out dry. Mix in spoonful minced onion, pepper and salt, an egg and butter. Press close against the meat. Tie in solid shape. Roast two hours if a ten-pound piece or until thoroughly done. Season the meat with pepper and salt, dredge over with flour. Pour off the fat in making gravy, thicken, add tablespoonful currant jelly if liked.

BAKED MUTTON CHOPS AND POTATOES.—Pare potatoes and cut in slices enough for family. Lay in cold water after thoroughly washnig. An hour after dinner put the potato slices in a buttered pudding dish in layers evenly, adding salt and pepper to each layer. Place the dish in a very hot oven, on top shelf so the potatoes will brown in a very few minutes. Lay over the top nice loin chops, trimmed of fat and skewered into round shape. Salt and pepper the chops, and let the heat be lessened when they are a crisp brown, turn occasionally and add hot water if potatoes get too dry. The fine gravy from the chops is delicious.

MUTTON PIE.—Cover the bottom of a well buttered dish with alternate layers of cold roast mutton, cut in thin slices, and tomatoes peeled and sliced, or canned tomatoes; season each layer with pepper, butter and salt, making the top layer of tomatoes and bread crumbs; bake forty-five minutes; serve hot.

BROILED MUTTON.—Remove the skin, wash well and steam two hours. Score the top, spread over beaten egg, season and cover with rolled and sifted cracker crumbs; bake in moderate oven; baste and cook well.

SADDLE OF VENISON.—A small saddle of venison, pare neatly and remove all sinews from surface, lard closely with fine lardoons. Tie it round, place in roasting pan with small sliced onion and small carrot, spread a little butter over it and add one teaspoonful of salt in the pan; roast in a quick oven forty minutes, basting every ten minutes

with its own gravy; when done and ready to serve, remove all rat from gravy, add one gill white broth and one pint hot grape jelly. Serve separately.

CHOPPED MUTTON.—Chop mutton into pieces about as large as a peach kernel. Put a little hot water in a pan, then the meat, salt, pepper and butter. Shake and broil with barley broth. Serve hot.

RELISHES.

WELSH RAREBIT.—One-fourth pound grated cheese, one egg, one tablespoonful butter, two grated crackers, season with salt and cayenne pepper, make into a stiff batter with milk. Bake twenty minutes in a quick oven and serve immediately.

TOMATO SOY.—Seven quarts of ripe tomatoes, three-fourth pound of sugar, one cup of salt, two tablespoonfuls of cloves, two tablespoonfuls of cinnamon, two red peppers, and four onions. Chop the onions and peppers fine; then boil all together two hours. Add one-half pint of vinegar just before taking from fire; cork and seal very tightly.

CREAMED CELERY.—Stalks of celery that are sufficiently blanched for table use may be cut in short pieces, put in boiling water and cooked until tender. Then add enough rich cream to nearly cover it and when it comes to a boil stir in a scant tablespoonful flour smoothed in a little cream. Season with butter, salt and pepper. Cook two or three minutes and serve.

MIXED PICKLES. She twenty fine cucumbers, two or three red or green peppers, ach, one-half peck of onions, one gallon of green tomatoes; sprin' e one-half pint of salt over night and drain off in the morning; the add one-half ounce of white pepper, one ounce of white mustard, one-half ounce of cloves, one-half ounce of celery seed, one and one-half pounds of brown sugar; cover with vinegar and boil one-half hour. Cover with three quarts of vinegar.

STUFFED TOMATOES.—Take six large, firm, but well ripened tomatoes, cut and slice off the end and scrape out about two tablespoonfuls of the inside from each. Mix thoroughly crumbs, three-fourths cup of sugar, one tablespoonful butter, a pinch of red pepper, and salt to

taste. Fill the tomatoes full of the mixture, set quite close together in a baking dish from which they can be served, add a cup of water and bake one-half hour.

EGGS WITH CHEESE.—For five eggs use two tablespnonfuls grated cheese, one tablespoonful butter, salt and pepper to taste. Melt the butter, add the eggs and the cheese and seasoning, stirring until thick and smooth.

CRANBERRY SAUCE.—Put one quart of washed cranberries in a stew pan (not tin or iron), two cups (one pound) granulated sugar and one pint of water; cook ten minutes; after they begin to boil cover them and do not stir them; remove the scum and put out to cool.

LIQUID SAUCE.—Mix two tablespoonfuls flour with three-quarters of a cup of butter, stir into it three-quarters of a pint of boiling water, add one-half a cup of sugar; when cool flavor with a tablespoonful cider vinegar or sherry.

HARD SAUCE.—Cream one-half cup butter, add to it gradually one cup powered sugar, beat till light; beat the whites of two eggs light with the sugar and butter, adding one at a time; and gradually one teaspoonful vanilla and one tablespoonful brandy; grate a little nutmeg over top and set on ice to harden.

LETTUCE, FRENCH DRESSING.—Wash and wipe carefully a nice head of lettuce, break apart and arrange in salad bowl or dish. Place in a bowl one teaspoonful salt and dash of pepper, three tablespoonfuls of good clive oil; stir till salt is dissolved, add slowly one tablespoonful good cider vinegar, stir till rather thick and white and pour over lettuce.

GIBLET SAUCE.—Clean the giblets by removing gall-bag from liver, cut veins and arteries from heart and cut off only the tender part of gizzard, being careful not to break the inner lining. Wash and cover with cold water, simmer till very tender. Make a plain brown sauce, seasoned. Chop giblets into dice and add to it; cook about five minutes and serve. The neck and tips of wings may be cooked with giblets.

CATSUP.—After washing the tomatoes well, cut them in pieces and put on the stove to boil; when boiled soft put them through a colander,

then through a sieve. Put on the stove again and let boil till thick. To one gallon of juice take one tablespoonful of cloves, one ounce of cinnamon (pounded and tied in a cloth), one tablespoonful of salt, one teacup of sugar. Boil this down to about one-third, then add a pint of good vinegar; pepper to taste just before taking off the stove. Put in bottles and seal them tight.

FRENCH DRESSING.—Into a bowl put four teaspoonfuls of salad oil and one of vinegar, one-half teaspoonful of salt and a pinch of white pepper. Stir well and use at once.

SPANISH SAUCE.—Mince and fry two tablespoonfuls of onions and two tablespoonfuls of butter, stirring all the time. Press the onions and add two heaping tablespoonfuls of flour to the butter. Stir until smooth. Heat about one pint of strong white stock, and pour the onions and butter over it. Strain and serve hot.

PICKLED PLUMS.—Four pounds of plums, three pounds of sugar, one pint of vinegar, one ounce of cloves, one ounce of cinnamon. Proceed same as in spicing fruit.

CAPER SAUCE.—Two tablespoons of butter, one of flour, stir to a cream, pour on boiling water, cook till smooth; add pepper and salt, one chopped hard boiled egg and two tablespoons of capers.

BROWN SAUCE.—Put in agate pan six tablespoonfuls of water, three each of good vinegar and tomato catsup, one-half cup of melted butter, tablespoonful minced onion, pepper and salt, and when it is boiling, a tablespoonful browned flour which has been dissolved in water.

CABBAGE AND CREAM SAUCE.—Soak in salted water firm, white cabbage cut into quarters, and then steam until done. Place in a dish and pour the following cream sauce over it: One tablespoonful of flour, two of butter, both rubbed smooth. To this add pepper and salt, and stir it into a pint of hot milk. Cook until well done.

CHILI SAUCE.—Take three large onions, six peppers, chopped, eighteen large red tomatoes. Peel these and chop fine. Add three tablespoonfuls of salt, six tablespoonfuls of brown sugar, three tablespoonfuls of cinnamon, three tablespoonfuls of cloves, three tablespoonfuls of ginger, six cups of vinegar. Stew all slowly till well cooked.

CHOW CHOW.—Chop fine and mix three cucumbers, one quart of onions, one-half peck of green tomatoes and add two ounces of whole mustard. Put this mixture in salt water and let stand till morning, then drain and cook in vinegar.

CUCUMBER SAUCE.—Take half a pint of perfectly smooth salad oil, the yolk of a raw egg, and a little salt, pepper and vinegar, or lemon juice, to a little more than a pint of the sauce. If it is a very warm day set the bowl in which the sauce is to be mixed in a basin of cracked ice to make the ingredients mix perfectly. Put in the bowl the yolk of one egg, half an even teaspoonful of salt, a dust of cayenne, quarter saltspoonful of pepper, and a half teaspoonful of vinegar; mix these to a smooth cream; then stir in a few drops at a time of the salad oil until a thick paste is formed; stir in the vinegar, two or three drops at a time, till the sauce is creamy; then stir in more oil gradually till it is thick again; keep on doing this till all the oil is used, but be careful not to get the same too thin. When done, add two or three tablespoonfuls of grated cucumber; then use it.

CHICKEN CROQUETTES.—Meat of one chicken chopped fine, two cups sweet milk, three tablespoonfuls melted butter, three tablespoonfuls flour made smooth with milk, a very little grated onion and nutmeg. Put milk, onions, parsley, nutmeg and butter in a stewpan, let it boil, then add flour quickly, stirring until smooth; pour over chicken, season with salt and red pepper, make in cones, dip in egg and bread crumbs, fry in boiling fat.

GREEN TOMATO PICKLES.—Take one peck of green tomatoes, one-half peck of onions; slice them very thin, then put alternate layers of salt and tomatoes. Let this stand twenty-four hours. Pour boiling water over the onions and let them stand twenty-four hours. After this, drain off the water from both. Add one teacup of allspice, one-half teacup of black pepper, one tablespoonful of mace, one of cinnamon and two pounds of brown sugar. Pour on boiling vinegar enough to cover this after it is well mixed and placed in a jar. When cold add a medium-sized box of mustard, thoroughly mingled. In a few days this pickle will be ready for use.

TOMATO SAUCE FOR MEATS.—Peel and slice c a peck of ripe tomatoes, chop fine five onions, put in an earthen jar and stir in nearly a half pint of salt; let it stand twenty-four hours; over night drain off the liquor through a colander, throwing the liquor away; add to the tomatoes and onions two quarts of vinegar, one and a half tablespoonfuls of mustard, one-quarter of a pound of mustard seed, one teaspoonful of cayenne or black pepper, one cup of sugar; cook slowly, stirring often until the onions cook clear; can tight.

MACARONI CROQUETTES.—One pint cold minced macaroni, one-half cup boiling milk, one tablespoonful butter, one tablespoonful cheese, one tablespoonful flour mixed with cold milk. Stir the macaroni into this sauce; season to taste; add a beaten yolk of egg, then cook a few minutes. When cold shape into croquettes and fry.

CLAM FRITTERS.—Take twenty-five large sand clams, cut in half and lay on a thickly folded napkin; one pint flour, one-half pint milk and nearly as much of the clam juice; two beaten eggs, season to taste; fry in hot lard.

STRAWBERRY PICKLES.—Pickles made of the large garden strawberries by many are highly esteemed. Put the fresh berries into a jar, a layer in the bottom first, with cinnamon and cloves scattered over them; then put another layer of berries and continue in this way until the jar is nearly full; then pour over them a syrup made of two cups of vinegar and about three cups of sugar; heat this to the boiling point and then pour it into the jar. Let it stand twenty-four hours; then set the jar into a kettle of water, and let them boil slowly for one hour. If you are careful to let them cook slowly, and do not break them in stirring, the berries will keep their shape perfectly. If canned they are sure to be fresh and delicious when they are wanted.

SAUCE FOR SALADS AND COLD MEATS.—Five cups vinegar, half cup of sugar, one cup of butter, two tablespoonfuls of flour, five eggs beaten together until very light, one tablespoonful of mustard, salt and black pepper, a dash of red pepper; melt the butter and add flour, rubbing this until smooth, after which add all the above ingredients; when altogether, put on the stove and let this come to a boil; stir constantly until smooth and as thick as cream; bottle and keep in a cool place. For salads this is splendid, and being prepared needs only to be put on chicken, celery, salmon or potatoes, etc. For cold meats it is a pleasing addition and also a relish. This can be kept a long time and is at all times ready. It can be used in place of butter, if preferred.

FRIZZLED BEEF.—If the beef is tender, any little pieces of lean will do; cut them into thin slices like dried beef; put butter into a pan to melt and when hot throw into it the beef and stir all the time until each piece has touched the bottom and is heated, then salt and pepper to taste and lift up, pouring over the butter in the pan, or you can add a few drops of hot water in the pan, thus making a little gravy.

SPANISH OMELET.—Peel two large ripe tomatoes, cook them with an ounce of butter, a saltspoonful of salt and a dash of pepper and toss them to prevent burning, until they are just cooked through. Make an ordinary omelet of eggs, and as soon as the edges are cooked put in the tomatoes. Cook until set, fold and serve at once.

HOME-MADE POTTED HAM.—Take one pound lean ham, one-half pound fresh butter, a pinch of ground nutmeg, a little cayenne pepper and a pinch of white pepper. Pound the boiled ham smooth in a mortar, add the pepper and nutmeg, rubbing them well together. Then place the mixture in a jar, press down firmly, run melted butter over the top, and seal.

VEAL LOAF.—Two pounds veal, one cup bread crumbs, one teaspoonful salt, one teaspoonful onion juice, one-half pound ham, two eggs, one-half teaspoonful pepper, one-half teaspoonful sage, one-half teaspoonful cloves, one-half teaspoonful allspice; chop the uncooked veal and ham, add the ingredients; work into a loaf, brush over with beaten eggs, bake in a slow oven two hours.

SALADS.

CHICKEN SALAD.—Boil chickens tender, and let them cool; cut the meat into small pieces; remove all skin, bones, gristle and fat. The white meat of roast chicken or turkey may be used. Cut celery stalks into very short pieces and mix with the chicken shortly before serving. Have ready a salad dressing and mix it in thoroughly. Allow one large bunch of celery to each chicken, and one chicken of medium size for six persons. In place of celery, lettuce may be used; and in the absence of both, chopped cabbage will answer, the cabbage being seasoned with celery salt.

NUT SALAD.—Shell half a pound of English walnuts or mixed nuts, and remove the skins by throwing them into boiling water; then place

them in enough stock to cover them. Add a bay leaf and a slice of onion and cook for twenty minutes. The nuts are mixed with two chopped apples and enough mayonnaise and other sauce added to cover; serve it on lettuce leaves.

BACON SALAD.—Bacon cut in dice-shaped slices, fried brown and used with dandelion or chicory leaves makes a nice salad. After washing, rinsing and draining a quart of bleached leaves, put them in a salad bowl. Take two thin slices of bacon and cut them into dice. Then put them in a hot frying-pan and turn them until they are cooked well and to a rich brown. They then should be drained from the fat that has fried out. Lay them on coarse brown paper to absorb the fat, for an instant. The salad leaves must be properly seasoned with pepper and salt, and tossed over the bacon; then finally add two tablespoonfuls of strong vinegar. Toss the salad well and serve it.

PICKLE SALAD.—One large head cabbage, seven large heads celery, one-half peck apples, twelve cucumber pickles (chop fine), one quart of vinegar, one pint Worcestershire sauce, one cup sugar, three table-spoons salt, two ounces mustard, four and one-half tablespoons curry; mix well. Don't cook.

CELERY SALAD.—Wash and clean your celery and cut in pieces, then put it in a kettle and pour boiling water on it and a little salt; when it is soft pour it in the colander and let drain; then put it back in the kettle, with vinegar enough on it to cover it, and put a little sugar in the vinegar and let it come to a boil; take it out; put in a dish and let cool.

BEAN SALAD.—Use the canned beans, with French or cream dressing. Garnish with rings of hard boiled eggs.

EGG SALAD, OR DEVILED EGGS.—Boil hard, peel, cut in halves any number of eggs. Mash the yokes and mix with butter, add sugar, celery seed, salt and pepper. Chop some cold chicken fine and mix with this; fill the cups of the eggs. Make sandwiches of thin butter bread, cut in shapes, diamond or squares.

POTATO SALAD.—Take eight potatoes, boil and let get perfectly cold, then cut in dice; four onions, chopped fine, three hard boiled eggs, chopped fine; sprinkle each lightly with salt and dessert spoonful of

celery seed. Dressing—one egg, butter size of a walnut, three teaspoonfuls of sugar, a scant teaspoonful of salt, one-half cup of cream or milk, one-half cup of vinegar, two teaspoonfuls of yellow mustard, a dash of cayenne pepper. Beat egg, mustard, sugar, salt and pepper together, and add milk, vinegar and butter, then boil; keep stirring until all is dissolved, and pour over the above; mix well.

SALMON SALAD.—One can steak salmon, drained and free from all bones, skin and fat, well picked up with fork, same quantity of chopped cold boiled potatoes, one-half cup rolled cream crackers, four small pickles chopped, one teaspoon onion, chopped very fine. Toss the salmon, potatoes and onion well together in an earthern bowl and set aside in a cool place. When ready to serve, pour the dressing over and toss lightly with forks until well mixed, then add the rolled cracker and pickles, and toss again. Serve at once.

Dressing.—Mix well in enameled pan one level teaspoonful salt, one level teaspoon ground mustard, one level teaspoon sugar, one heaping teaspoon flour, and heaping teaspoon butter. Beat in two eggs; then stir in gradually one cup vinegar. Place on stove and let come just to a boil, stirring constantly until it is thick and smooth. When cool stir in one-half cup of sweet cream. Mayonnaise dressing can be used if preferred.

LOBSTER SALAD.—For a three-pound lobster take the yolk of one raw egg, beat very light; then take the yolks of three hard boiled eggs and add to the raw yolk, beating all the time; add gradually a few drops at a time one-half bottle olive oil, still stirring; add one and a half teaspoon of the best mustard; salt and pepper to taste; beat the mixture until light; add a teaspoon of strong vinegar; cut the lobster into small pieces and mix in salt and pepper; pour over it the dressing just before sending to the table; garnish with the whites of the egg boiled hard, celery tops and the small claws of the lobster.

TONGUE SALAD.—Cut into thin slices the cold tongue. Peel and slice one cucumber and two tomatoes. Cut two hard boiled eggs into slices, having removed the yolks, and press through a sieve. Place the cucumber, tomato and tongue in alternate layers on a plate and cover with mayonnaise. Garnish with the yolks and chopped parsley.

APPLE AND POTATO SALAD.—Cut into pieces a medium sized apple, and add one-half cup of celery, chopped fine, and two cups of boiled

potatoes. Over these pour the following French dressing: One-fourth teaspoonful of pepper, one-half of salt, four tablespoonfuls of oil and two of vinegar well mixed.

SUMMER SALAD.—Wash in ice water lettuce, young mustard and cress, tender radishes and a cucumber. Make a center of pieces of lettuce mixed with hard boiled egg, and a border of slices of unpeeled radishes and sliced cucumbers. Pour a dressing over the center.

DUCK SALAD.—Cut into small pieces cold baked or roast duck. Mix with cut celery and cover well with mayonnaise. (See on another page tow to make dressing.) Serve in turnip cups.

SWEETBREAD SALAD.—Cut cold parboiled sweetbreads into slices crosswise. Put on a plate or bowl a few slices of onion, and cover with tender celery. Place the sweetbreads on this and over all mayonnaise.

CABBAGE SALAD.—One-quarter cabbage, chopped fine, one cup vinegar, one cup sugar, one egg, one tablespoon flour, one and one-half spoon mustard; cook in double boiler; stir till thick.

SALAD DRESSING.—One egg, two teaspoons of sugar, two teaspoons of flour, one and one-half teaspoons mustard, one cup of vinegar, a pinch of salt. Let it come to a boil and pour on hot.

COLD SLAW.—Chop one small head of cabbage and one-third of a bunch of celery together. For dressing, stir one pint vinegar, two beaten eggs, one teaspoon of salt and two teaspoons of mustard, with a half saltspoon of pepper together. Cook until it comes to a boil, stirring constantly; remove from the fire, and when cold mix well with the chopped cabbage and celery.

COOKED SALAD DRESSING.—Beat well three eggs; then add one heaping teaspoon of mustard, one-quarter teaspoon of red pepper and five tablespoons of vinegar and stir constantly. Add butter size of an egg, or oil, and boil it well in double boiler; and, lastly add five tablespoons of thick cream when taken off the fire. Can be used over cold potatoes.

MAYONNAISE DRESSING.—Put the yolk of one egg in a mortar and add to this juice of one lemon, two teaspoons of mustard, one tea-

spoon of sugar, one-half teaspoon of salt, pinch of cayenne pepper. Stir this until a smooth mixture, then gradually add one pint best olive oil, keep stirring slowly and in a few minutes your dressing will be thick enough to cut. Have it in a cool place; it is not necessary to add all the oil unless you wish to have it stiff. This dressing can be used on any salad; add two or three tablespoonfuls to your salad and mix thoroughly.

ENTREES.

IRISH STEW.—Take a loin of mutton, cut it into chops, season it with a little salt and pepper, put it into a saucepan and cover it with water; let it cook half an hour. Boil twenty potatoes, peel and mash them and stir in a cup of cream while they are hot; then line a deep dish with the potatoes and lay in the cooked chops, two onions and two small carrots, sliced very thin; cover with the rest of the potatoes; then set it in the oven to bake. Make a gravy of the broth in which the chops were cooked. This makes a nice dish.

TURKEY SOUFFLE—One half pint of white stock, one cup of finely chopped cold cooked turkey, one cup of milk, half cup of rolled crackers (soaked in the cold milk), yolks of three eggs, well beaten, salt and pepper to taste, and stew thoroughly. Lastly add the whites of three eggs, beaten to stiff froth. Turn into buttered pudding dish and bake half an hour; serve the moment baked.

CHICKEN TURPINE.—Put in a dish two scant tablespoonfuls of butter, one tablespoonful of flour, add one-half cup of sweet cream, one-quarter teaspoonful of mace, one-eighth teaspoonful of cloves, salt and pepper to taste; add one pint of chopped meat, chicken or veal, add the whites of three hard boiled eggs, cut it fine, and the yolks made smooth with a little cream; add one gill of sherry wine, if desired. Serve hot or put in a mould if you desire to serve cold.

APPLE FRITTERS.—One large egg, beaten very light, add one-half cup of milk, three-fourths cup of flour, beat until smooth; one teaspoonful of baking powder; chop two apples; add to the batter and fry in hot grease.

CHICKEN.—Take two small chickens, put in a stew pan, cut in small pieces, add a little salt, and stew until tender. Have your potatoes cut

in quarters and drop in with the chicken. While the potatoes are stewing mix up a little flour with a little salt, two cups of flour, one-quarter pound chopped beef suet, and a little parsley chopped fine; roll in little dumplings, and drop in the stew. When cooked serve altogether.

PINEAPPLE OMELETTE.—One small pineapple, very finely shredded, two eggs, two teaspoonfuls of butter, three tablespoonfuls of pulverized sugar, a large lump of salt. Beat the yolks and one white of egg until light and foamy, add one tablespoonful of sugar and the salt gradually; pour it into a hot buttered dish. When well puffed spread on the pineapple, reserving the juice; spread the well-beaten white of egg, into which the rest of the sugar has been added, over the pineapple; when well puffed roll up gradually, so it will be a nice golden brown, then pour over it the juice and serve immediately.

FRICASSEED CHICKEN.—Get a young chicken, singe and remove all pin feathers; thoroughly wash and wipe dry; dissect it neatly. Put it in about two quarts of cold water and see that the water does not boil away. When tender add one-quarter pound of butter; salt to taste; make a thickening of a tablespoonful of flour, mixed with a little cold water. Make a dumpling consisting of one pint of flour, one heaping teaspoonful of cream of tartar, one-half teaspoonful of soda and a little salt. Mix soft so as to roll; have the dumpling the size of the kettle and make an incision in the center. Let it cook from twenty minutes to half an hour after putting it in before serving.

CROQUETTES.—One chicken; boil until very soft; just before done drop in two sets of calves' brains soaked in salt water, tied in a thin cloth; when cooked soft, chop fine with the chicken; season well with salt and pepper and parsley chopped fine; if desired, add a little nutmeg and grated rind and juice of one lemon and one cup of beef suet chopped as fine as possible, a little cream if too stiff. Roll into shape; dip into rolled and sifted crackers; fry like an oyster; softer and more creamy they are the better, just so they can be made up without falling to pieces.

BEAN STEW.—Take one pint of small white navy beans; wash, put in a boiler and put over them three pints of cold water; put in two pounds of fresh beef with a little fat on it; plate meat is very good; as soon as the beans begin to crack, put in salt and pepper to taste; clean and slice three onions, and three potatoes; cut them small; also

one-half can of tomatoes, and one bunch of pot herbs cut small; put on the back of the stove, and cook slowly until the beans are done, be careful not to burn; if the water cooks out add a little; it should be rather thick when done.

MACARONI.—Boil one cup of macaroni in salt water twenty minutes. Prepare a white sauce by mixing two tablespoonfuls of flour, two of butter, one-half salt spoon of pepper, and one-half teaspoon of salt. Heat one pint of milk, pour in about one-half of it and stir well as it thickens. Add about one-half of what remains and let it boil. Rub free of lumps and add the remainder, adding the salt and pepper lastly. Grate some cheese, and form in layers of cheese, white sauce and macaroni. Mix one-quarter cup of melted butter and one-half cup of bread crumbs; spread this over the top and bake until brown.

NOTES.—Gratings of dry cheese, kept in well-corked bottles, will be found useful for omelets, macaroni, etc.

Attention should be given to dishing green things so that there is no appearance of their having been turned carelessly out upon the platter. The size of the platter should be proportionate to the quantity served upon it, and the vegetable placed in conformity with the shape of the platter. A neatly folded napkin can be used under dry, unseasoned vegetables, like asparagus, artichokes or corn.

VEGETABLES.

HOW TO SERVE CELERY.—Not many people know that a bunch of celery in the hands of a good housekeeper is one of the few things about which there is absolutely no waste. From an ordinary bunch of celery of five stalks pick off the large leaves, wash them, and place in a quart of water, letting the quantity boil down to about half a pint; when cold bottle this liquid and keep in a cool place to be used for flavoring gravies and soups. Next, the five roots; wash and boil the same as potatoes, trying them with a fork to tell when done. Cut them into thin slices, add a finely cut onion, and make into salad the same as the ordinary potato salad. The large and coarser stalks of celery cut into inch lengths, boil, cover with a cream sauce, and serve as a vegetable. The delicate stalks use as ordinarily for a relish, and the young yellow leaves will be found to make a pretty trimming for the meat dish. This uses every scrap of the celery itself, but the careful housekeeper will not even discard the string which ties the stalks together, but if it is long enough will roll up for future use.

CELERY CREAMED.—Save all refuse of celery; that is, the green part and the part cut off before being put on the table. Wash it and cut in equal lengths. Stew about one hour. Have enough water, add salt, butter and flour dissolved in cream. A delicious dish.

POTATO NOODLES.—Mix cold boiled potatoes, grated, half a cup of sweet milk, one beaten egg; season with salt, flour enough to make it stiff; take enough of the dough the size of a large walnut, mould with the hands on the baking board until it is rolled out about a finger length and about as thick; use flour enough to keep from sticking; then drop them in boiling water with a little salt in it; boil twenty minutes; then skim out and lay them on a platter; take bread out and brown in hot butter; throw over the noodles while they are hot; then beat up two eggs and throw them over the whole; the noodles and bread crumbs being hot will cook the eggs. A palatable dish for those who like potatoes.

ESCALLOPED POTATOES.—Put, in a baking dish, layers of thinly sliced potatoes, seasoned well with salt, celery salt, pepper and bits of butter; to one quart of sliced potatoes a scant one-half pint of milk

should be added, and one tablespoon of flour sifted carefully over the top of the potatoes; bake in moderate oven twenty minutes.

MASHED WHITE POTATOES.—Pare the potatoes and let lie in cold water for an hour; then place in a kettle of boiling water and boil slowly until soft enough to admit a fork. Drain off all the water, sprinkle with salt and shake two or three times; stand on back of stove about five minutes to dry, then mash quickly until smooth. Add one tablespoonful butter, one-fourth cup of hot milk, one teaspoonful salt and dash of pepper. Beat with fork until light.

POTATO PUFF.—Put two cups of cold mashed potatoes in a sauce pan, add yolks of two eggs, two tablespoonfuls cream and salt, and pepper to taste; stir till well mixed and hot; take from fire and add the well-beaten whites of the eggs, heap in baking dish and brown slightly.

SWEET POTATO CROQUETTES.—For twelve croquettes, two cups sweet potatoes mashed fine, two tablespoonfuls cream, one teaspoonful onion juice, one teaspoonful salt, little nutmeg, one rounded tablespoonful butter, one tablespoonful chopped parsley and sprinkling of cayenne. Mix all together, stir over the fire a few minutes and when cool form into cylinder shape, dip in egg and bread crumbs and fry in hot fat.

POTATOES CREAMED.—One quart of cold-boiled potatoes, one-half pint cream or rich milk, one saltspoon of salt and pinch black pepper, one teaspoon butter, one teaspoon flour; cut potatoes in squares, season them and put in a stewing pan; add cream; on top of potatoes put the butter, and over all sift the flour; five minutes before you wish to serve them put stew-pan on the stove; do not touch the potatoes until the cream begins to bubble at side of pan, and then stir constantly till thick; serve at once on a hot dish.

MASHED POTATOES.—Wash some warm boiled potatoes, put in a dish with pepper and salt, one-half cup of cream, a very little onion juice, beat three eggs and stir all into the potato; let this brown upon the bottom until there is quite a crust, turn out upon a plate and serve immediately.

CODFISH AND POTATOES.—A three pound codfish. Clean, wiping carefully. Put in kettle with plenty of cold water to cover. Add salt,

one-fourth small cup vinegar, one small carrot and medium onion; cut fine; a little herbs. When the kettle boils, draw where it will simmer. After half an hour, take the fish up, remove the skin, put butter over the spots of pepper. Have potatoes in quarters, boiled, seasoned with salt, pepper and butter, in which they should be tossed about and covered.

POTATO BALLS.—Boil and mash eight good-sized potatoes, add to them two egg yolks, the whites beaten to a stiff froth; three table-spoons cream, a teaspoon chopped parsley, a very little chives, one-half teaspoon salt and a very little nutmeg. Mix well and form into balls. Put into very hot fat and cook about three minutes. Serve on very hot dish.

Cold potatoes left over from dinner should be mashed and mixed with a well-beaten egg, seasoned with salt and pepper. Make into balls as large as a walnut, roll in flour or fine dry crumbs, and fry in boiling fat.

A pretty dish is made by peeling potatoes, after the outer paring is removed, in long ribbons. Lay them in cold water and dry them with a soft cloth, then fry in boiling fat. Pile the ribbons high on a dish, dust salt over them, and stick tufts of parsley about them.

BROWN POTATO MOUND.—Prepare mashed potato, seasoned well, press into a bowl, then turn on a pan; cover with melted butter; brown in hot oven. Place in center of platter and arrange the chops around. Strew parsley over.

BROWNED POTATOES.—For browning use "cod fat." Have a little in the pan, and lay the slices, rather thick, in and brown them on one side; turn and remove as soon as soft. This "cod fat" is excellent for rice, potatoes, oysters, or similar things.

BROILED POTATOES.—Cut into large thick slices the cold boiled potatoes. Broil slowly and when light brown pour melted butter over them and serve.

SCALLOPED SWEET POTATOES.—Slice thin cold boiled sweets and lay them in a buttered dish; season; moisten with rich stock and lay small pieces of butter over them. Bake in a hot oven fifteen or twenty minutes.

BAKED POTATOES.—Take about eight large potatoes or twelve small ones; clean and cut in halves; season; sprinkle each with butter, and lay a thin slice of cheese upon each half. Place on a greased pan and bake in a moderate oven until brown.

MUSHROOMS.—Gather a peck of the fresh fairy rings, cut off the stems close to the caps and you will have about a quart; wash carefully and then tossed through a bowl of water with about a half gill of vinegar in it to remove any larvae which might be concealed in the delicate gills. These caps do not need to be skinned. Drain quite dry and place in a dish, where about an eighth of a pound of butter has been melted. Let them simmer slowly for half an hour or until easily pierced with a fork, keeping closely covered all the time, then add salt to the taste and a quart of sweet milk, let it come to a boil and then pour over squares of thin, nicely browned toast of wheat bread. Serve very hot. Improved by a dash of sherry. This same dish can be made quite as well of the dried fairy rings and is almost equal to the fresh.

GREEN PEAS.—To two pints of shelled peas, take two tablespoons of very fine chopped onion, fry in one tablespoon of butter till of a very light brown; then put in your peas and put water in to be level with the peas; then take three large lettuce leaves, chopped very fine, and put in the peas and let boil one hour very slow; salt and pepper to taste; when done take half teaspoon of starch, one teaspoon of granulated sugar; mix with two teaspoons of water; put this in the peas and let it boil three minutes, stirring so the corn starch will not stick; when this is done take away from the fire, and when it has stopped boiling stir in the yolks of two eggs. Eat as soon as done. Peas fixed in this way make a very delicious dish.

DELICATE ONIONS.—Slice two and one-fourth quarts of silver white or Spanish onions, put them on to boil in cold water, to which has been added salt and a little baking soda. When they come to a boil throw this water off, then add hot water and a little more salt; stew until tender; turn in a colander and drain in a warm place. When thoroughly drained have ready in a hot pan about a teaspoon of melted butter; put onions in pan and when hot add a tablespoon of butter and two or three beaten eggs. Easily digested.

BAKED STUFFED ONIONS.—Peel large onions, cut a slice from the top, with a scoop take out the inside. Chop the bits, add stale bread,

parsley, sausage, meat, pepper, salt and water to mix into dressing. Fill the shells, put a lump of butter on each onion; bake until tender.

ROASTED ONIONS.—Parboil twice, cooking twenty minutes, then put in baking pan. Season with salt and pepper. For one dozen onions mix one-third cup of butter with one-third cup water. Pour part over the onions and keep rest for basting. Roast forty minutes, pour cream over and serve hot.

COLD CABBAGE.—Cut one small head of cabbage very fine. Dressing: two eggs, well beaten; half cup of vinegar, butter size of an egg, one tablespoon sugar; salt and pepper to taste; stir all well together put in a double boiler; remove from the fire just as soon as it thickens and pour over the cabbage; add three teaspoons of cream; mix it thoroughly and place in a salad dish; garnish with celery leaves and hard boiled eggs; set in a cool place.

NICE WAY TO COOK CABBAGE.—Take two pounds of fresh pork, season highly with cayenne pepper, celery seed, salt and thyme; chop it fine. Cut the top off of a nice, firm head of cabbage, dig the inside out of it, leaving a good space. Chop what is taken out, mix with the meat and put it all back in the cabbage, placing the top just cut off back again. Tie it up in a muslin cloth; boil until cabbage is tender.

ASPARAGUS.—Cut the bottom off and peel a bunch of rhubarb; lay it in cold water for a half hour. Boil in salt water until tender. Take a tablespoon each of butter and flour; rub them together and add one cup of boiling water. Toast pieces of bread; lay them in the bottom of a dish; put the asparagus on them and pour over all the dressing.

TURNIP CUPS.—Take the desired number of turnips, peel and scoop out the center. Put in boiling water. Cook for twenty minutes slowly. Drain and cool; then fill.

LIMA BEANS.—Parboil with a pinch of soda in the water and then in clear water twice. Cook slowly, and when done add salt, pepper and a little cream.

FRICASSE OF BEANS.—Steep a pint of beans in cold water over night. Remove and drain and put on a fire with two quarts of soft water. Simmer two hours longer. While they are simmering put one ounce of chopped parsley, two ounces of butter and the juice of a lemon in another sauce pan. As soon as the butter is melted, put in and stir the beans.

SCALLOPED TOMATOES.—A layer of tomatoes in bottom of baking dish, a sprinkling of salt and pepper, a very little chopped onion, then a layer of stale bread crumbs, now another layer of tomatoes, and so on till the dish is full, having the top layer of crumbs. Place bits of butter over top and bake in quick oven twenty minutes.

HOW TO MAKE TOMATO CROQUETTES.—Peel, cut into halves and press out the seeds from six good sized tomatoes; chop fine and measure. To each pint of the chopped tomato allow a pint of bread crumbs, a teaspoon of salt, a teaspoon of onion juice, a saltspoon of pepper and a tablespoon of chopped parsley. Form this mixture into croquettes, dip in egg and then in bread crumbs and fry quickly in smoking fat. If the mixture is too soft to handle, add more bread crumbs. Cold boiled rice may also be mixed with chopped tomatoes and made into croquettes and served with tomato sauce.

TOMATOES, CAROLINA STYLE.—Select a dozen tomatoes of the same size, remove a piece about an inch in diameter from the end of each tomato and take out all the seeds; cook a cup and one-half of rice in a quart of well-seasoned broth, with half a green pepper cut fine. When the rice is nearly tender, but not broken, add half a cup of butter; mix it in well. Fill the tomatoes with the rice; put back the pieces of tomato cup out; set them in a baking pan, brush over the outside with a little olive oil or melted butter and bake for half an hour in a moderate oven. Remove them carefully to a platter and pour around them a cup of tomato sauce highly seasoned.

TOMATO MOLDS.—Strain one quart of tomatoes through a sieve, add salt, pepper and sugar to taste. Soak one-half box of good gelatine; heat and pour over. Put in small molds and make soild.

MUSHROOMS AND TOMATOES.—Pint of cooked tomatoes, half pint of mushrooms, tablespoon of bread crumbs, tablespoon of butter, pepper salt, buttered toast! Put into a dish. When mushrooms are cooked serve on the buttered toast.

CHEESE AND TOMATOES.—Boil one quart solid tomatoes with half a green pepper cut fine and one small onion for five or six hours, until they are thick. Melt a teaspoon of butter in dish and add one pound of cheese, and when it is melted smooth add the tomato. Let it boil slowly, adding salt with a dash of red pepper. Serve on hot toast.

ARTICHOKE BOTTOMS.—Take six or eight fresh parboiled artichoke bottoms, fill with a mixture of chopped mushrooms, a small cooked cauliflower stewed in one-half pint bechamel sauce, with two tablespoonfuls grated cheese, season with pepper and salt, sprinkle with bread crumbs, pour over a little melted butter and brown in oven a few minutes.

BAKED RHUBARB.—Peel and cut into lengths three bunches of rhubarb. Dredge with flour and put in baking dish with one large cup sugar sprinkled over. Bake in a moderate oven three-quarters of an hour. Can be served hot or cold as a sauce.

CORN OYSTERS.—Take six ears of corn (grated), season with salt and sugar; mix in three eggs and make into small cakes; fry in butter and lard.

EXCELLENT CORN MUFFINS.—Take two eggs, one cup of wheat flour, one teaspoonful of salt, one cup of cornmeal, one teaspoonful of cream tartar, one cup of white sugar, one cup of sour cream (or one cup of sweet milk) and three tablespoonfuls of butter, one-half teaspoonful of soda. Bake for twenty minutes.

FRITTERS AND CROQUETTES.

CORN FRITTERS.—One half dozen ears of corn (grated), one pint of sweet milk, one and one-half teaspoonfuls of baking powder. Thicken with flour sufficient for baking on griddle. Season with salt. Grease the griddle well with butter before baking.

MEAT CROQUETTES.—One cup of finely chopped cold beef, two of hot mashed potato; season with butter and salt. Mix a beaten egg in thoroughly; roll into balls, flatten a little, roll in beaten egg and cracker crumbs. Fry in skillet with plenty of fat. Serve hot.

SOUR MILK PANCAKES.—Take some good sour milk, one small teaspoonful of bicarbonate of soda, and the same of cream of tartar; beat into this from three to five eggs, according to the quantity required, and enough flour to make a batter. Heat some butter in a pan and allow one tablespoonful of the mixture for each pancake; these must be served very hot, and can be sprinkled with sugar, or served with salt and grated cheese as a savory.

RICE CROQUETTES.—Take one-half cup of milk, one cup of cooked rice, one egg, a little salt, one tablespoonful of sugar, one of butter, a little grated nutmeg. Boil the milk and add the rice and seasoning. When it comes to boiling point add the egg well beaten. Stir a minute and cool. When cold roll in egg batter and crumbs, and fry in hot fat. The fat should be exceedingly hot for all croquettes.

APPLE FRITTERS.—Take one cup of warm milk, two eggs, one tablespoonful of sugar; beat the yolks of the eggs and add sugar, milk, two cups of flour sifted with two full teaspoonfuls of baking powder and a little salt. Put in the whites of the eggs, add good cooking apples sliced. Drop in hot lard. Serve warm.

BREAD.

HOW TO MAKE GOOD BREAD.—Sift four quarts of flour and place it near the stove that it may become thoroughly warm; boil three or four nice sized potatoes until perfectly tender, pour the water into a crock, mash and beat the potatoes as carefully as if they were being prepared for the table, and return them to the water in which they were boiled; about 10 p. m., add enough hot water that the whole measures one quart, or if you have a quart of potato water warm it well before using; hollow a place in the center of the flour, pour in the water, one large tablespoonful of salt, one of sugar, a piece of lard the size of a walnut, one cup of yeast, or one cake of compressed yeast. dissolved in a cupful of warm water, mix well and knead steadily, using a small quantity of lard on the hands from time to time to keep the mixture from sticking, until it is firm and can be handled without difficulty. Now cover carefully and put in a warm place and leave it rise. In the morning knead it about ten minutes, cover again and if it is warm it will be ready for the pans in about an hour. This quantity will make four nice sized loaves. Let it rise; bake from forty to fifty minutes. When your sponge is like a honeycomb it is time to make it into loaves. When the loaves do not retain the dent of the finger i is ready for the oven. Flour greatly varies as to quality and if the amount of flour is not sufficient to make a stiff, firm dough do not hesitate to use more than this receipe calls for, or if it is firm enough before you have used all the flour you have warmed leave it out.

ANOTHER BREAD RECIPE.—Take four medium sized boiled potatoes and the water in which they were boiled; mash in a bowl, add flour enough to make a soft batter; when cool add one and one-half dried yeast cake, soaked in a little luke-warm water; a teaspoon of salt and a teaspoonful of sugar; beat all together three times; mix this in the evening and let stand over night; the next morning take four quarts of sifted flour, more salt to taste, then add the yeast and enough water to make a soft sponge. Let rise, then add enough flour to make it very stiff; work fifteen minutes; let rise again; work it down once more. When it has risen mold into loaves; let it rise again, then bake one hour. Rub a little lard over the top. This will make excellent bread.

BREAD WITH YEAST CAKE.—With a large teaspoonful of lard and several handfuls of salt, put one quart of cold water in a bread pan.

Bring to a boil one quart of milk, and pour into the water. Set in a cool place until it is lukewarm. Dissolve a yeast cake in a little of this, and when dissolved gradually stir it into the milk and water; add flour enough to make a dough; knead smooth and grease, letting it stand over night. Make into loaves in the morning; put into pans until it rises and gets light. Bake one hour.

GENUINE WHOLE WHEAT BREAD.—Make a sponge of a pint of milk, a pint of water, one yeast cake, three quarts of whole wheat flour and a teaspoonful of salt. When light, knead in enough whole wheat flour to make a dough. Put into pans at once, and when light bake forty-five minutes in a moderately quick oven.

WHITE BREAD.—Pour a pint of boiling water into a pint of milk and when lukewarm, add a yeast cake dissolved and a teaspoonful of salt. Add sufficient whole wheat flour to make a dough. Knead until smooth, cover, and stand aside for three hours. Make into loaves and put in pans. After standing an hour, bake in a quick oven one-half hour.

STEWED BREAD.—Take seven or eight large unbroken slices of stale bread, place into a deep frying pan into which has been melted a teaspoonful of butter, lay in the bread, cooking only one layer at a time, allow it to brown slightly for a moment and have ready a sauce which has been made by rubbing two teaspoons of corn starch, or flour, smooth in a little cold water, adding boiling water to make sauce of required consistency; season with salt, pepper and plenty of butter; pour over bread and cook slowly, turning each piece until thoroughly soaked and softened. Place upon a hot, deep platter; pour over the remainder of the thickened dressing; garnish with celery tops or slices of hard boiled eggs. Now ready to serve.

MUSH BREAD.—Heat a pint of milk and stir in two-thirds of a cup of cornmeal. Cook five minutes, remove from the fire and add the yolks of four eggs, and a half teaspoonful of salt. Then add the whites of well-beaten eggs. Bake one-half hour in a quick oven.

CORN BREAD.—One quart of buttermilk, one pint of cornmeal, one tablespoonful of sugar, one tablespoonful of butter, one teaspoonful of soda, two eggs.

VIRGINIA CORN BREAD.—Two eggs well beaten, one cup sugar, one-half cup of butter, one cup sweet milk, one-half cup sour milk, one-half cup flour, one-half cup cornmeal, two good teaspoonfuls baking powder.

VIRGINIA EGG BREAD.—One quart of milk, one pint of sifted cornmeal, one tablespoon of butter, two eggs, one teaspoon of salt, two teaspoons of baking powder; let milk boil; pour, while hot, over the meal; add the butter; eggs to be beaten separately; when meal has cooled, put in eggs, powder and salt; mix well, pour in moulds and bake in quick oven.

CREAM CORN BREAD.—One-half cup sour cream, one egg, one-half cup flour, half teaspoon each of soda and salt, meal for desired thickness. Bake in quick oven.

GRAHAM BREAD.—One cup sugar or molasses, one small teaspoonful salt; one quart graham flour and two heaping teaspoonfuls baking powder; wet with cold sweet milk or water to a stiff batter and place at once in a hot oven.

BROWN BREAD STEAMED.—One and one-half cups of buttermilk, one-half cup molasses, one teaspoon of soda, one cup of graham flour, one and one-half cups of cornmeal, one-half teaspoon of salt; steam three hours.

BROWN BREAD WITH RYE FLOUR.—Two-thirds of a quart of rye meal, one-third of a quart of Indian meal, one cup of molasses, little salt, one teaspoon saleratus; mix with milk. Steam in bread tin three hours.

EXCELLENT BROWN BREAD.—One pint graham flour, one pint corn meal, one cup molasses, one cup yeast. Water to mix, let rise, work down. When light, mould in pans and bake.

ROLLS.

PLAIN ROLLS.—Boil two cups of milk; put two tablespoonfuls of sugar and one of lard into it. Set out until it becomes lukewarm. Dissolve a yeast cake and mix enough flour to make a stiff batter. Let

it get very light; then put in salt and the yolks of two eggs; mix with the hands; use flour enough to make a soft dough. When light, roll out and cut; bake in a quick oven.

FRENCH ROLLS.—Boil one large potato and mash it fine; add a tablespoon of salt, two of sugar, and one of butter, one egg and one-half of a yeast cake dissolved. Mix, cover and stand in a warm place about three hours. Then take about two quarts of flour; make a hole in the center, pour in the mixture of potato, etc. Rinse the mixing bowl with warm water and pour enough of it into the mixture to make the flour into a soft dough. Knead well, replace in the bowl, cover with a cloth and leave to rise. In about four hours make into rolls; let them rise, and bake from fifteen to twenty minutes.

DUTCH ROLLS.—One cup lard, half cup butter, four cups water or milk, one teaspoon salt, five teaspoons baking powder, flour to make a soft dough. Roll out one-quarter of an inch thick. Sprinkle with one cup of sugar and one ounce of cinnamon. Roll up as a jelly roll and cut in slices an inch thick. Put in a well-greased pan and bake for twenty minutes in a hot oven.

PARKER HOUSE ROLLS.—Boil or bake three medium size potatoes, mash through a sieve; add two tablespoonfuls of sugar, one tablespoonful of flour to hot potato; pour over it all boiling hot water until it is a batter. Dissolve one-half compressed yeast cake and add to batter when cool; let it rise where it is warm, until a perfect spenge. Take three pints bread flour, two tablespoons of lard, salt, one pint of scalded milk and yeast that has just risen; do not use all the milk unless necessary. Put in the lard, adding the other ingredients, and, when stiff enough, chop it all with a chopping knife. Let it rise where it is warm, roll out on a board, thin, and cut with a biscuit cutter three and one-half inches in diameter; wet one edge and fold over, not allowing the edges to come together; place in a pan so they do not touch; let them rise slowly an hour; bake a light brown in a hot oven.

HOTEL ROLLS.—Scald a pint of sweet milk; cool, and add two tablespoons of butter, two of sugar, one-half cake of yeast dissolved, and a pinch of salt. Mix and when light, knead and repeat the process. Roll thin, cut with a cutter, butter, fold and when light bake. Permit them to ripen a few minutes before serving. SWISS ROLLS.—Five eggs and quarter pound sugar, quarter pound flour; beat sugar and eggs to a cream; add the flour and have it well buttered and papered; bake it in a quick oven; when done spread with either strawberry jam or raspberry. Very nice for tea.

TEA ROLLS.—One pint of scalded milk; when lukewarm add half yeast cake, one tablespoon of lard, one tablespoon of sugar and a little salt; stir in flour enough to make a stiff batter; mix in the morning and they will be ready to bake for supper.

SOUTHERN ROLLS.—One pound bread dough, a teacupful butter worked thoroughly into the dough. Let rise, work, cut in strips, sift over with corn meal, place on a buttered pan, and when light, bake in a quick oven.

VIENNA ROLLS.—Sift two or three times one quart flour with two heaping teaspoonfuls baking powder, rub in butter the size of an egg, and one-half teaspoonful salt; stir all to a dough with sweet milk, take small pieces of dough, roll them into small round lumps, cut them across slightly each way once with sharp knife, set them in tins not touching each other, brush over with butter melted in milk and bake.

BOSTON ROLLS.—Three pints flour, one cup sweet milk, one teacupful hot yeast, two eggs, two tablespoonfuls lard. Work well, let rise, work and let rise again. Make in rolls and bake when light.

SWEET ROLLS.—A recipe for about forty-five rolls. Put into a bowl one pint of milk which has been scalded and let cool; add to this one teaspoon of salt, one tablespoon of sugar and one tablespoon of lard; add to this one pint of milk, add three pints of well-sifted flour and beat for about twenty minutes, then add one cake of compressed yeast soaked in one cup of lukewarm water. Beat lightly for a few minutes and work well on a board which has been covered with flour. Let this rise once, and then to this dough, when risen, add one cupful of granulated sugar and four eggs. Work thoroughly with the hand until all is smooth. Let all rise once again, and then, on a board which has been lightly sprinkled with flour, roll out the dough about half an inch thick, and spread over this with a knife soft butter until it is all even; then cut with a biscuit cutter and turn over the roll once. Put in flat and well-greased pans and let rise again. Then bake in a quick oven about ten or fifteen minutes. When ready for the table, they will

look and taste like sweet cake. Sprinkle them over with powdered sugar. These should be worked up about 10 a. m. for tea at 6 p. m.

BISCUITS.

SODA BISCUIT.—One quart sifted flour, one teaspoonful sods dissolved in a pint of sour milk, heaping tablespoonful lard, a pinch of salt; after raising fifteen minutes, bake in an oven not too hot.

LUNCH BISCUIT.—One pint flour, one tablespoonful butter, three tablespoonfuls sugar, two eggs, three teaspoonfuls baking powder sifted with the flour, a pinch of salt, one cup milk. Cut into biscuits and bake in a hot oven.

MILK BISCUITS.—One pound flour, butter the size of a walnut, two teaspoonfuls baking powder, one of salt. Mix milk or water, bake in a quick oven.

HOT BISCUITS.—Put one quart flour, three teaspoonfuls baking powder, one teaspoonful salt, one teaspoonful white sugar into a sieve, mix thoroughly together, then add one tablespoonful butter, moisten with one-half pint sweet milk, roll out about one inch thick, cut with biscuit cutter, and bake in hot oven about fifteen minutes. Bake rapidly, handle very little.

RICE BISCUITS.—Rub one-quarter pound of butter into the following flour mixture: one teacup of ground rice, one pound and one-half of flour, three-fourths cup of sugar. Beat one egg and mix into a dough. Roll out, cut thin and bake quickly.

SPONGE BISCUITS.—Six eggs, three-fourths pound of sugar, one-half pound of flour, one lemon. Beat yolks of eggs until bubbles rise; add sugar and tablespoon lemon juice; beat light; add the beaten whites, then the flour and pinch of salt. Do not beat after the flour is added, only stir until well mixed. Bake in small buttered moulds. When cold spread over.

CREAM BISCUIT.—Take one quart of flour and three teaspoons of cream tartar sifted together, one and one-half teaspoons of soda, and a little salt. To these add two tablespoons of butter; mix with rich cream into a soft dough. Roll thin and bake quickly.

OATMEAL BISCUIT.—Two cups of oatmeal, two cups of brown sugar, one-half cup of boiling water, one-half teaspoonful of baking soda, one cup of butter; add flour enough to roll.

TOAST.

DRY TOAST.—Take good bread that is one day old, cut slices of medium thickness, and place upon grate in oven. Let it brown thoroughly; be careful not to scorch. After toasting both sides, spread with butter and drop a very little water on each piece. Place on plate, cover tightly and return to moderately heated oven until ready to serve.

EGG CREAM TOAST.—Boil one-half dozen eggs hard; drop them in iced water for one-half hour; toast small square pieces of bread to a nice brown; put one tablespoon of butter, one-half saltspoon of salt, one-half saltspoon of pepper, one cup milk, one tablespoon of flour, mixed in the milk; remove yolks from eggs; chop the whites fine; mix in milk; pour mixture over toast; mash yolks in double potato masher; garnish with parsley, and serve.

PLAIN CREAM TOAST.—Four eggs, one tablespoon of cornstarch, half a tablespoon of butter, six squares of toast, half a pint of milk, salt to taste; one small stalk of parsley; boil the eggs for fifteen minutes, and when cold remove the shells, chop the whites fine and rub the yolks through a sieve or a potato strainer; do not put the yolks with the whites, as they are used separately; toast the bread a light brown; see that they are uniform and without crust and lay on platter; scald the milk and add the cornstarch, thinned with two tablespoons of cold water or milk; stir until the thickness of cream and then add seasoning and chopped whites of eggs and parsley together; slightly butter the toast and heap the egg sauce upon the slices; take a small portion of the powdered yolk and place it on the sauce on each slice of toast, and then serve.

BUNS AND MUFFINS.

LYNCH BUNS.—Rub and sift together one pound of flour, half teaspoon of tartaric acid, and half teaspoon of bicarbenate of soda; then work into this two ounces caster sugar and four ounces well washed and dried currants; when all of these are well mixed together make a

hole in the center and pour into this half pint cold new milk, previously mixed with a whole well beaten egg, mix it all quickly together, then set the dough in small pieces on a baking tin and bake twenty minutes.

CINNAMON BUNS.—One pint milk, two eggs, one-half cup butter and lard, one teaspoonful salt, half a yeast cake, flour. Scald the milk, add butter and lard, let stand until lukewarm, add salt, yeast, and enough flour to make a thin batter, beat thoroughly and let stand in a warm place until morning. Then add the well beaten eggs and enough flour to make a dough and set in a warm place until light, take it out, roll until thin, spread butter thickly, sprinkle with sugar, cinnamon and currants thickly and evenly, roll and cut about every two inches, place in a deep pan in a warm place until light, bake in a moderate oven three-quarters of an hour, turn out on a plate as soon as done.

EXCELLENT BUNS.—Take two cups of sugar, three eggs, one tablespoonful of butter, one teaspoonful of soda, one teaspoonful of cream tartar, one cup of sour cream, two cups of flour. Bake for twenty minutes.

MUFFINS.—Two tablespoonfuls sugar, two tablespoonfuls butter, two eggs, one-half teaspoonful salt, one cup sweet milk, two cups flour, two teaspoonfuls baking powder.

CORNMEAL MUFFINS.—One cup of cornmeal, one cup wheat flour, one cup white sugar, one cup sour cream (or one cup of sweet milk and three tablespoonfuls butter), two eggs, one teaspoonful salt, one teaspoonful cream tartar, one-half teaspoonful soda. Bake twenty minutes.

SPONGE MUFFINS.—One pint of flour, one yeast cake dissolved in warm milk, one egg, one tablespoon melted butter, one-half teaspoonful salt, warm milk for batter. Let rise six hours. Pour in muffin pan, let rise half an hour; bake in quick oven twenty minutes.

PLAIN MUFFINS.—Take one teaspoon of baking powder and a pinch of salt in one pint of flour; add to the beaten yolks of two eggs, one teacup of sweet milk, and a piece of butter one-half the size of an egg. Then the flour and the whites well beaten,

PUFFS, RUSKS, WAFFLES, DOUGHNUTS, ETC.

TEA PUFFS.—The yolk of four eggs, beaten light, one pint of sifted flour. Pour the eggs in the flour, mix as biscuit, make the dough as stiff as possible, take a small piece the size of a walnut, roll very thin, fold the edges together twice, cut through in several places from edge to center with a knife, press the dough between finger and thumb in center after cutting, to prevent the small parts from separating, then place over fire in a fryer enough lard and butter to nearly cover them. Should get hot enough to fry them quickly. Put pieces in and when brown on one side turn them or dip the grease over them while cooking. Cook to a light brown, drain and sprinkle with pulverized sugar.

RICE PUFFS.—Beat one cup of cooked rice in three-quarters cup of sweet milk, and add a little salt and the yolks of two eggs. Sift together two large teaspoons of baking powder and two and one-half cups of flour. Beat all and put in the whites beaten. Drop in muffin pans buttered and bake in a quick oven.

POTATO PUFF.—Take cold mashed potatoes one pint, two well-beaten eggs, two tablespoons melted butter, one teacup of milk or cream, season with salt and pepper. Beat the potatoes and melted butter together. To this add the other ingredients, beating well. Bake in a buttered dish in a quick oven forty-five minutes.

POTATO PUFFS.—As potatoes are dearest when eggs are cheapest, one does not mind using a few of the latter at that season of the year to make a very tasty dish of the former. Mash four large potatoes very smoothly, add a little pepper and salt. Put half a wineglassful of milk and an ounce of butter into a saucepan; when these boil stir in the mashed potatoes until all are thoroughly mixed, and then remove the saucepan from the fire. Add the yolks of three eggs, one by one, beating them thoroughly. Whisk the whites of four eggs to a very stiff froth and add them lightly to the mixture. Half fill six very small china moulds with it, and bake them in a quick oven till they are a pale brown color.

RUSK.—Three pints of flour, three teaspoons of baking powder sifted together, one-half cup butter well mixed into the flour, one teacup granulated sugar, also mixed into the flour; one-half pint milk, one egg,

beaten, added to the milk. Work up the flour as above prepared, finish by working in the well-beaten white of an egg, roll out to half-inch thickness, cut small, brush with yolk of an egg, dust lightly with pulverized sugar or brush over with sweetened milk; bake in hot oven.

OATMEAL CRACKERS.—One-half pound sugar, five and one-half ounces lard or butter, two and one-half cups rolled oats, three cups flour, one-half cup warm water, the rind of lemon or orange grated, one teaspoonful soda. Roll very thin.

SALLY LUNN.—Two and one-half pints flour, one quarter pound butter, one pint milk slightly warm, one tablespoonful sugar, one yeast cake, two teaspoonfuls salt, four eggs beaten separately, let rise from 9 a. m. until 4 p. m.; bake at 6 p. m., after having put in gem pan at 4 p. m.

CORNMEAL GEMS.—Sift together two cups of very nice cornmeal and one of wheat flour, one-half cup white sugar, one teaspoonful salt and three of baking powder. Mix well; make a hole in this and put into it one well beaten egg, one big tablespoonful melted butter and two cups sweet milk. Beat well and bake in gem pans.

WAFFLES.—Mix well together two and one-half cups of well-sifted flour with three teaspoons of baking powder, a pinch of salt, two well-beaten eggs and two cups of sweet milk. Beat briskly for five minutes and bake in well-greased, hot waffle irons. Butter when cooked and serve very hot.

MRS. MINTER'S WAFFLES.—Beat three eggs, mix well one quart sifted flour with three teaspoonfuls baking powder, rub one-half cup butter into the flour, and then add the eggs, use milk enough to make a batter, pour into waffle irons, filling them two-thirds full.

DOUGHNUTS.—One cup sugar, three tablespoonfuls melted butter, three eggs, one cup sour milk, one teaspoonful salt, one teaspoonful of soda dissolved in the milk. Stiffen with flour to roll out.

DOUGHNUTS WITH THICK MILK.—Take one pint of thick milk, two cups of white sugar, six tablespoonfuls of melted lard, two eggs, one and one-half teaspoonfuls of soda.

DUTCH DOUGHNUTS.—One cup sugar, one cup sour milk, one egg, one large tablespoonful melted lard, sprinkle of salt, nutmeg to taste, one teaspoonful baking soda, flour to roll.

VIRGINIA PONE.—One pint India meal, four eggs, one and one-half pints milk, a small piece butter or lard, a little salt, make it into a batter, pour into a pan and bake half an hour.

VEAL DUMPLINGS.—Two pounds of veal, cut in pieces one and one-half inches long, carefully wash and cover with cold water; when boiling, skim and set where it will cook slowly. After an hour, add salt and a pinch of pepper, a tablespoon of butter, a quart of peeled potatoes. The dumplings: Two beaten eggs, two spoonfuls milk, a little salt and flour for muffin batter. Have the pot briskly boiling, drop a small spoonful at different places, let the liquor boil again, and so use all the batter. Cover closely for twenty minutes.

BAKED APPLE DUMPLINGS.—First pare and core the number of apples needed. Mix one tablespoonful of baking powder, one quart of flour, one teacupful of butter with milk. Make stiffer than for biscuits, roll and cut into strips; put a strip of dough around several pieces of apples. Put one quart of water, one cup of sugar, a small lump of butter in a dish and set on top of the stove; let it come to a boil, then put in the dumplings. Bake in oven.

BAKED JOHNNY CAKE.—One egg well beaten, one cup of Indian meal, one-half cup of flour, one cup of milk, one tablespoon of sugar, one heaping teaspoon of baking powder. Butter pan. Bake in quick oven immediately.

BREAKFAST GEMS.—Take two and one-half cups of flour, two teaspoons of baking powder, four tablespoons of sugar, one teaspoonful of salt. Rub into the flour one tablespoon of butter; add one cup of sweet milk and two eggs; beat very hard for ten minutes. Heat and grease the gem pans before gems are put in and before ready for the oven.

OYSTER SANDWICHES.—Into half a pint of good, stiff mayonnaise stir a feaspoon of essence of anchovy, a dash of cayenne and of lemon juice and a little vinegar; then mix into it several dozen of sauce oysters, minced finely together with a spoonful of minced capers or olives.

EGG SANDWICHES.—Boil the desired number of eggs hard. When cold rub smooth and season. Cut bread thin; spread with butter, sprinkle the prepared egg between each two pieces of bread. Don't have sandwiches too large.

TONGUE SANDWICHES.—Chop cold boiled tongue fine; add a little lemon juice, a teaspoonful of onion juice and a little paprica. Make into paste. Butter slices of bread and spread with the tongue mixture.

CAKES.

BITTER ALMOND CAKE.—Two cups of sugar, one-half cup of butter, three-fourths cup of sweet milk, whites of eight eggs, three cups of flour, two teaspoons of baking powder, two teaspoons of bitter almond.

ALMOND MACAROONS.— Take two egg whites, one coffee cup level full of powdered sugar, one-half pound of sweet almonds. Pour boiling water over the almonds to take off the brown skin, then put them in the oven to dry; when cold pound them to paste. Beat up the eggs and sugar to a stiff froth; add them to the almond paste; whip them thoroughly with the back of a spoon. Roll the preparation in hands in little balls the size of a nutmeg and place them on a piece of white paper an inch apart. Bake them in a cool oven a light brown.

ANGEL FOOD.—Beat to a stiff froth whites of eleven eggs, add one and one-half tumblerfuls powdered sugar, one tumblerful flour, one teaspoonful baking powder, and flavor with vanilla. Pour into pan lightly and bake in moderate oven for one hour.

BANANA LAYER CAKE.—One small cup of butter and two cups of sugar beaten together until light; then add one cup of milk and four eggs well beaten; add three cups of flour with two teaspoons of baking powder sifted together; bake in layer tins and when cool slice bananas one-quarter of an inch thick, place between layers and whip one cup of cream with one heaping tablespoon of powdered sugar and spread over bananas; eat with cream.

EXTRACT BANANA CAKE.—Beat to a cream the yolks of four eggs and two cups of sugar. Add three-quarters of a cup of cold water flavored with a teaspoon of banana extract. Sift over this two cups of flour mixed with one teaspoon of cream of tartar and one-half a teaspoon of soda. Fold in the whites of two eggs beaten to a stiff froth. Bake in layers.

BLACK CAKE.—One pound of butter, one pound sugar, eleven eggs, one quart browned flour, measure after the flour is browned and sifted; one pound citron, cut in small pieces; one pound seeded raisins, one pound currants, one gill of wine or brandy, two-thirds cup of molasses,

one tablespoon of ground cloves, one tablespoon of ground allspice, one tablespoon of cinnamon, one nutmeg, juice of one lemon, nearly half teaspoon soda; cream, butter and sugar together; beat whites and yolks of eggs separately, stir yolks in with butter and sugar, then add molasses (into which the soda has been beaten) then the spices, the flour and whites alternately; roll the fruit in flour and then add it; stir the mixture until smooth; bake slowly four hours.

BLACK CAKE NO. 2,—Take one cup of butter, one cup of sugar, one cup of thick milk, three eggs, one cup of raisins, one cup of currants, one teaspoonful of soda, two teaspoonfuls of cream of tartar, two teaspoonfuls of cloves.

BLACK CAKE NO. 3.—One pound of brown sugar, four eggs, the whites beaten to a froth, one cup of butter, two cups of sweet milk, two tablespoonfuls of cloves, two tablespoonfuls of cinnamon, one tablespoonful of saleratus, four cups of flour, one pound of raisins. Mix the yolks, spices and sugar together; add the milk, flour and saleratus.

BOSTON CRACKERS.—One tin of sugar, three eggs, one quarter pound of butter, one teaspoonful of soda, one and one-half tins of flour.

BREAD CAKE.—Soak stale bread in sour milk until soft; rub through a colander and add one quart of flour and the yolks of two eggs, one teaspoon salt, one of soda, two tablespoons of sugar, flour sufficient to make a batter. Lastly the whites of the eggs. Bake on a greased griddle.

PLAIN CHOCOLATE CAKE.—Take two cups of brown sugar, three-fourths cup of chocolate, one and one-half cups of butter, three eggs, one pound of flour, one teaspoonful of baking powder. Beat the eggs and sugar together, then add butter, etc.

PRIZE CHOCOLATE CAKE.—Take six eggs, one pound of sugar, one pound of flour, one-half pound of butter, one cup of sour milk, one teaspoonful of soda, four tablespoonfuls of chocolate. Beat butter and sugar to a cream, then add the milk, flour and eggs. Take half the butter and mix chocolate in it. Bake in jelly cake tins. For icing beat the whites of three eggs with one pound of sugar.

EMPIRE CHOCOLATE CAKE.—One-half cup of butter, two cups of sugar, three cups of flour, one-half cup of sweet milk, two teaspoonfuls of baking powder, the whites of eight eggs, one-half cup of grated chocolate dissolved in a little water. Mix about one-half of the white batter with the chocolate and spread in the bottom of the pans first, then spread light on top.

GLACED CHOCOLATE CAKE.—One cup sugar, one-half cup butter, beaten to a cream; add one ounce of melted chocolate and two unbeaten eggs. Beat five minutes, add one-half cup milk, one and one-half cups flour, sifted with rounding teaspoon baking powder. Flavor with vanilla. Bake in shallow pan half an hour. For glace, four tablespoons grated chocolate (melted), four tablespoons milk or cream, one small cup sugar, boil five minutes and while hot cover the cake, top and sides. Set in oven to harden.

CHOCOLATE PUFF.—Beat the whites of six eggs add one pound of pulverized sugar; beat one quarter hour; one cake of grated chocolate, one-half ounce cinnamon, one teaspoon cloves. Bake in a slow oven on buttered tins. Drop them with spoon on tins.

CHOCOLATE SNAPS.—Two pounds brown sugar, six tablespoonfuls butter, six tablespoonfuls lard, one-half pound chocolate, three eggs, one cup sweet milk, one-half teaspoonful soda, two teaspoonfuls cinnamon, one teaspoonful cloves. Add flour enough to roll.

COCOANUT CAKE.—One cup butter, three cups sugar, four cups flour, one cup sweet milk, five eggs, beat yolks and whites of eggs separately, three teaspoonfuls baking powder. Bake in layers. For icing, one and one-half cups sugar, one half cup water, boil until it becomes like a syrup, then beat the white of an egg until stiff and stir slowly together; sprinkle cocoanut on icing after it is on the cake.

SOLID COCOANUT CAKE.—Whites of ten eggs beaten to a stiff froth, one-half pint of butter, one and one-half pints sugar, one cup sweet milk, four cups flour sifted four times, four teaspoons baking powder, one small cocoanut grated; cream, butter, sugar together; put in sweet milk; then flour with baking powder sifted through; last the cocoanut and whites of eggs; a good one.

COCOANUT POUND CAKE.—Take half a pound of butter beaten to a cream, add gradually a pound of sifted flour, one pound of powdered sugar, two teaspoonfuls of baking pewder, a pinch of salt, a teaspoonful of grated lemon peel, quarter of a pound of prepared cocoanut, four well-beaten eggs, one cupful of milk; mix thoroughly; butter the tins, and line them with buttered paper. Pour the mixture in the depth of an inch and a half, and bake in a good oven. When done, take out and ice, and return to the oven a moment to dry icing.

CREAM COCOANUT CAKE.—One cup butter, two cups sugar, three cups flour, whites of five eggs, one teaspoon baking powder, one-half cup milk. Cream for filling, one-half cup sugar, one-half cup flour, whites of two eggs. Beat the eggs and stir in sugar and flour, and one-half pint of boiling milk and one cup of shredded cocoanut. Make frosting for outside; sprinkle thick with cocoanut before dry. The frosting: Whites two eggs, one-half cup of sugar.

CORN CAKE.—Take two eggs, a pinch of salt, one pint of sour milk, one teaspoon sweet milk, two teaspoonfuls of molasses, one pint of sifted cornmeal, one and one-half cups of flour. Bake on a griddle.

CREAM-TARTAR CAKE.—Take two cups of sugar, two cups of sour cream, three eggs, one and one-half teaspoonfuls of soda, one and one-half teaspoonfuls of cream-tartar. Add flour to stiffen.

CURRANT CAKE.—One pound butter, one pound sugar, six eggs, one and one-half pounds flour, one-half cup of milk, one pound currants, one teaspoon of soda. Grate in part of a nutmeg, drop on pan; bake in a moderate oven.

CREAM CHOCOLATE FILLING.—Melt one-quarter pound chocolate in saucepan, next put in bowl three-quarter pound pulverized sugar; break into sugar whites of two eggs, after mixing thoroughly; pour in melted chocolate, flavor with vanilla; beat well. This quantity is sufficent for three layers.

CIRCLE CAKE.—Take one egg, one cup of sugar, two of flour, onethird cup of butter, one-half cup of sweet milk, two teaspoons of baking powder. Bake in a moderate oven.

CORN STARCH CAKE.—Take the whole of six eggs, one cup of cornstarch, one cup of sweet milk, one cup of butter, two cups of white

sugar, three cups of flour. Flavor with lemon, or other flavoring can be used if preferred.

CENTENNIAL CAKE.—Dark part: One cup brown sugar, one and one-half cup of butter, two eggs, one cup raisins, one-half cup strong coffee, two and one-half cups flour, one-half cup molasses, two teaspoonfuls baking powder. Light part: Two cups white sugar, one-half cup butter, one cup milk, three eggs, two cups flour, one and one-half teaspoonfuls baking powder.

COOKIES.—One cup butter, two cups sugar, five eggs, one and onehalf pints flour, one-half teaspoonful baking powder, one cup sweet milk. Bake in a hot oven.

DROP COOKIES.—Four and one-half cups flour, two and one-half cups sugar, one cup milk, one cup shortening, three eggs, two teaspoonfuls baking powder, a little nutmeg, few caraway reeds. Drop on pans; bake quick.

PENNA. COOKIES.—Take three-quarter cup of butter, two cups of soft white sugar, one teaspoon of baking soda, two of cream of tartar, two eggs, one nutmeg or lemon, one-half cup of milk and enough flour for dough. Roll thin; dust sugar over, and bake in a quick oven.

COOKIES WITH SODA.—Take two cups of sugar, one cup of butter, three eggs, two tablespoonfuls of water, one-quarter teaspoonful of soda. Add flour enough to roll, and spices to taste.

CRULLERS.—In four tablespoons of milk dissolve one teaspoon of saleratus; add four tablespoons of melted butter and a teaspoon of salt. With six tablespoons of rolled sugar, beat four eggs. Flavor all with nutmeg and add flour enough to make it stiff enough to roll.

HOTEL CRULLERS.—Two cups sugar, two cups milk, two eggs, butter size of an egg, one-half teaspoon cinnamon, half teaspoon salt, two teaspoons baking powder; flour enough to make a soft dough; roll onehalf inch thick; cut in small pieces, fry in lard; roll in powdered sugar.

CRULLERS WITH SOUR MILK.—Take one cup of sour milk, one-half pound of sugar, one-half teaspoonful of soda, same of cream-tartar, two eggs, one-half cup of butter; cut when a soft dough is made; fry in lard.

DEACON CAKE.—Part 1: One cup brown sugar, half cup butter, yolks of three eggs, half cup sweet milk, two cups sifted flour, one teaspoon soda, dissolved in milk. Part 2: One cup grated chocolate, one cup brown sugar, half cup sweet milk. Let the mixture come to a boil. Flavor with vanilla and set off to cool. Then mix part first and bake in layers.

DEVIL'S CAKE.—Square of Baker's chocolate set on a kettle of boiling water and let it melt. After melted take two-thirds cup of sweet milk and mix slowly in the chocolate, then add one-half cup of pulverized sugar and the yolk of one egg; stir briskly and boil these together; then set aside to cool. One cup of pulverized sugar, one-half cup of butter, one-half cup of sweet milk, two eggs, and flavor with vanilla; one and three-quarter cups of flour before it is sifted, one even teaspoon of baking soda sifted in the flour; pour chocolate in cake, bake in layers.

DELICATE CAKE.—Two cups white sugar, one cup of butter, two cups of flour, one cup of cornstarch, one-half cup of sweet milk, whites of six eggs, one tablespoonful of baking powder. Flavor to taste.

DELICATE CAKE, NO. 2.—Take two-thirds cup of butter, two cups of white sugar, one cup of sweet milk, four cups of flour, whites of eight eggs, two teaspoonfuls of cream-tartar, one teaspoonful of soda or three teaspoonfuls of baking powder. Work butter and sugar to a cream, beat the eggs very light. To the butter and sugar add the eggs, then the milk. Mix well after flour is added.

DROP CAKES.—One pound of butter, one pound of sugar, three eggs, flour enough to roll thin; cut with round cutter, sprinkle with sugar and cinnamon and put half an English walnut or shellbark on top. The longer kept the nicer they get.

DROP CAKES.—Take six ounces of lump sugar, six ounces of butter, one pound two ounces of flour, a quarter of a pound of currants, and stittle nutmeg. Well mix them all together with four well-beaten eggs and a few drops of lemon essence. Drop on to a buttered baking-sheet in sizes of about a walnut, and bake for twenty minutes in a moderate oven.

NEW YEAR'S CAKE.—Take one cup of butter, two cups of sugar beaten to a cream, three tablespoons of milk, two tablespoons of caraway seeds, two cups of flour and two even teaspoons of baking powder; sift powder and flour several times together, add the cream, butter, sugar, milk and caraway. Turn on a floured board, dredge lightly with flour; roll very thin; cut into round cakes and bake in a moderate oven.

FASNACHT CAKE.—Take one quart of sweet milk, one pint of yeast, one pint of lard, five eggs, one pound of sugar, one tablespoonful of soda. Fry in lard.

FEDERAL CAKE.—One pound of butter, one pound of sugar, one pound of seeded raisins, eighteen ounces of flour, one-half cup sour cream, one-half nutmeg, one teaspoon of cinnamon, one-half teaspoon mace, one-half teaspoon soda, one wineglass of brandy, four large eggs beaten in singly.

FRUIT CAKE.—Take one-half pound of sugar, one-half pound of butter, one-half pound of flour, one pound of raisins, one pound of currants, five cents worth of citron, five eggs, one nutmeg, one-half ounce of cloves and cinnamon mixed. Beat the butter and sugar very lightly, then beat in one egg at a time till you have used the five eggs. Then mix in the spices and fruit and beat all together.

EXCELLENT HOLIDAY FRUIT CAKE.—One-half pound butter, one-half pound dark brown sugar, one-half pound of flour, one nutmeg, one teaspoonful of cloves, one and a half teaspoonfuls of cinnamon, five eggs, one pound figs, one pound raisins, one pound currants, one pound almonds, chopped fine; quarter pound citron, half pint molasses, half-teaspoonful soda, nearly quarter-pint brandy.

FRUIT CAKE WITH BRANDY.—One and a quarter pounds butter, one and a half pounds flour, one pound brown sugar, twelve eggs, three and a half pounds raisins (stoned), three pounds currants, two pounds citron, one pint molasses, one wineglass of brandy, one teaspoon soda, spice of all kinds. Beat the sugar and butter and the yolks of the eggs together, then add the molasses and soda and part of the flour, and all the spice, half nutmeg; then add the rest of the flour, beat the whites of the eggs stiff, and add the fruit and brandy; this makes two cakes and will keep a year.

SUPERB FRUIT CAKE.—One-half pound of butter, one pound of brown sugar, eight eggs, one-half cup of molasses, one-half cup of wine

or brandy, one glass of cherry preserves, one pound of flour, one pound each of raisins and currants, one-half pound each of figs and dates, one-quarter pound citron, one spoonful each of cloves, ginger and cinnamon, and one teaspoon of baking powder. Flour the fruit with extra flour. This is a tried and good recipe. My sister originated this recipe, and I have many times eaten the cake and want none better.

FRENCH FRUIT CAKE.—One-half pound butter, one-half pound sugar, six eggs beaten separately, one pint molasses, one pint sour milk, in which put one tablespoonful soda, three pints sifted flour, one-half gill rose water, one tablespoonful ginger, one nutmeg, grated, one teaspoonful cloves, two pounds raisins, mashed with the seeds in, one pound currants, one-half pound citron. Put the whites of the eggs in last.

PLAIN FRUIT CAKE.—Two cups of sugar, one of butter, one of milk, four of flour, four eggs, one pound each of raisins and currants, two ounces of citron, one nutmeg, and two teaspoons of baking powder.

GINGER CRACKERS.—Take one pint of molasses, one-half pound sugar, one cup of butter and lard mixed, one teaspoonful of soda dissolved in half a cup of boiling water, two tablespoonfuls of ginger, one tablespoonful of cinnamon, one tablespoonful of cloves. Stiffen with sufficient flour to cut out; bake well.

GINGER SNAPS.—One pound of butter, one pound of sugar, one pint of Orleans molasses, one teasponful of soda in two tablespoonfuls of sour milk, one tablespoonful of ground cloves. Add ginger according to taste.

GINGER SNAPS, NO. 2.—Take two cups of molasses, one-half cup of sugar, one-half cup of cold water, two teaspoonfuls of ginger, one and one-quarter cups of lard, two teaspoonfuls of soda, one teaspoonful of salt.

GINGER CAKES.—Take one cup of molasses, one of sugar, and one of butter; one-half cup of boiling water, one tablespoonful soda, dissolved, one tablespoonful of ginger, one egg and a little salt. Mix the molasses, sugar and butter and add the egg, beating all thoroughly. Then add the water, soda, ginger and salt and enough flour to make a soft dough. Roll and cut into small pieces. Bake in a quick oven.

GINGER CAKES, NO. 2.—Take two quarts of molasses, one pound of lard, two ounces of soda (mix the soda in water), one pint of water, seven pounds of flour, one tablespoonful of ginger and a little cinnamon.

GINGER BREAD.—Take one cup of sugar, one and one-half cups of molasses, one cup of sweet milk, one cup of butter, three cups of flour, three beaten eggs, two teaspoonfuls of soda, one teaspoonful of cloves, one teaspoonful of cinnamon, one tablespoonful of ginger.

GINGER BREAD, NO. 2.—One cup of molasses (either table or Orieans), one cup of sugar, one egg, one pint of sour milk, one tablespoonful of ginger, one teaspoonful cinnamon, one teaspoonful of cloves, one tablespoonful of baking soda, one tablespoonful of butter and lard mixed, four cups of flour. Put the baking soda in a little sour milk and heat. Make stiff enough to pour.

NEW YORK GINGER CRACKERS.—Take one-half pound of butter, one-half pound of sugar, one pint of molasses, one-half ounce of soda dissolved in a little water, two pounds of flour, cinnamon and ginger.

SPONGE GINGER BREAD.—Take one pound of butter, two ounces of saleratus, eight eggs, mix well some ginger and cinnamon, one-half gallon of molasses, one quart of milk, five pounds of flour. The above quantity can be reduced if desired.

SOFT GINGER BREAD WITH THICK MILK.—Two cups of molasses, one cup of brown sugar, one cup of thick milk, four eggs, one teaspoonful of ginger, one tablespoonful of cinnamon, one of cloves, five cups of flour, one teaspoonful of soda.

GOLD AND SILVER CAKE.—Silver part: Whites of four eggs, one and one-half cups of sugar, one-half cup of sweet milk, one-half cup of butter and lard mixed, two cups of flour, two teaspoonfuls of baking powder. Beat sugar and eggs together, then add butter, etc. Gold part: Yolks of four eggs, one cup of sugar, one-half cup of butter, three-quarter cup of sweet milk, two cups of flour, one teaspoonful of baking powder.

GRAHAM CREAM CAKE.—To a beaten egg add one cup of sweet thick cream, three-fourths of a cup of sugar, one teaspoonful of cream

of tartar and two and one-half cups of flour sifted together, and one-half teaspoon of soda dissolved. Use part of the cream and part of the flour at first, then gradually add the rest. Beat well and pour into buttered pans. Bake forty minutes in a moderate oven.

GRAHAM GEMS.—Take two cups of sour milk, one-half cup of sour cream, one-half cup of brown sugar, one teaspoonful of soda, salt to taste. Make very stiff with Graham flour.

ICE CREAM CAKE.—Whites of eight eggs beaten lightly, two cups granulated sugar, one cup butter, two cups flour, one cup cornstarch, one cup sweet milk, two teaspoonfuls baking powder well mixed with the flour. Flavor with extract of lemon and bake in jelly tins. Icing—Whites of two eggs beaten stiff, pour one gill of boiling water over two cups of granulated sugar and boil until clear. Pour the boiling sugar over the eggs and beat until it is stiff cream. Then add one-half table-spoonful of vinegar. Flavor with vanilla.

ICE CREAM CAKE, NO. 2.—Take one cup of butter, two cups of sugar, one cup of milk, whites of eight eggs, two cups of flour, one-half cup of cornstarch, two teaspoonfuls of baking powder, one teaspoonful of bitter almond. Icing for above.—Three-fourths cup of water, two cups of powdered sugar, one teaspoonful of vinegar. Boil twenty minutes, then add whites of two eggs. Flavor with vanilla.

COCOA ICING.—For icing cakes cocoa is much used in place of chocolate. The icing is made as follows. Beat the whites of two eggs and mix with them nearly a cupful of powdered sugar. Add two teaspoonfuls of cocoa. An icing that many people prefer is made without any eggs. Boil together for a minute four tablespoonfuls of granulated sugar with the same quantity of water; to this add a teaspoonful of vanilla, and two tablespoonfuls of cocoa; boil a minute longer, and it is ready for use.

CHOCOLATE ICING.—Whites of three eggs, three tablespoonfuls of chocolate, one and one-half cups of sugar, one teaspoonful of vanilla.

ORANGE ICING.—Take one-half pound of powdered sugar and add the grated rind of a common sized orange; stir these together, then add two tablespoonfuls of boiling water and enough orange juice to moisten well; beat the icing very stiff and use immediately. PLAIN ICING.—Beat for one hour the whites of four eggs, add one pound of pulverized sugar, two teaspoonfuls of cream of tartar. Flavor to taste.

BOILED ICING.—One cup of granulated sugar, three tablespoonfuls of cold water, white of one egg. Boil five minutes.

JELLY CAKE.—Beat three eggs well, whites and yolks separate, one cup sugar, one cup flour, one teaspoonful baking powder. Bake in a moderate oven. Spread jelly between the layers.

ROLLED JELLY CAKE.—Take four eggs, one cup of white sugar, one cup of flour, one teaspoonful of soda, one tablespoonful of vinegar.

JUMBLES.—Three cups of sugar, one cup of butter, four eggs, one teaspoonful of soda (in a little milk). Roll very thin and add flour enough to stiffen.

COCOANUT JUMBLES.—One pound cocoanut, three-fourths pound sugar, three eggs, large iron spoonful flour. Drop on buttered pans.

LADY CAKE.—Take the whites of seven eggs, two cups of sugar, one-half cup of butter, two and one-half cups of flour, three-fourths cup of sweet milk, one teaspoonful of cream tartar, one-half teaspoonful of soda. Rub the cream tartar in the flour, put the soda in the milk. Flavor with bitter almond.

LADY FINGERS.—One and one-fourth pounds of sugar, twelve eggs, one pound of flour. Run it through a bag on paper and grease the pan.

LEMON CAKE.—Two cups sugar, five eggs, keep out the whites of three for icing, one-half cup cold water, two teaspoonfuls baking powder, two and one-half cups flour, juice of one lemon. Bake in tins. Icing: Beat well the whites of three eggs, stiffen with pulverized sugar, add grated rind.

LEMON SNAPS.—One and one-fourth pounds sugar, three-fourths pound butter, one and one-half pounds flour, four eggs, one teaspoonful baker's hartshorn, dissolve in the juice and rind of two lemons.

LEMON GOLD CAKE.—Take two cups of sugar, one-half cup of butter, one whole egg and the yolks of six eggs beaten, one-half cup of sweet milk, juice of one lemon, one-half teaspoon sods and four cups of flour sifted together, and a little salt. Beat well and bake in a moderate oven.

LINCOLN CAKE.—Take two eggs, two cups of sugar, one-half cup of butter, one cup of sweet milk, three cups of flour, two teaspoonfuls of baking powder.

LIGHT AND DARK CAKE.—Dark part: Take the yolks of three eggs, one cup of brown sugar, one-half cup of syrup, one-half cup of coffee, two teaspoonfuls of baking powder, one-half cup of butter and lard, one teaspoonful of cloves, three cups of flour, one teaspoonful of cinnamon. Light part: Whites of four eggs, two cups of sugar, one cup of milk, one-half cup of butter and lard, two teaspoonfuls of baking powder, three cups of flour.

LOAF CAKE.—Take three cups of bread dough, two cups of sugar, one-half cup of butter, one-half cup of milk, two eggs, one teaspoonful of soda. Mix thoroughly together and stir in one-half pound of raisins and one grated nutmeg, or other spices if preferred. Let this rise until very light, then bake in a moderate oven.

LOAF CAKE NO. 2.—Put in double boiler one quart rich milk, cup of white sugar, two and one-half ounces butter, saltspoon of salt. When it boils, scald with it enough Indian meal to make it like thick mush. Beat hard fifteen minutes; let cool. Beat three eggs very light, and when mush is luke warm, add cup of good strong yeast and beat all fifteen minutes. Pour into well greased cake pan having a tube in center; set to rise, which should be in four hours. Bake two hours in a moderate oven. Invert the pan, slice at table and eat with butter.

MARBLE CAKE.—Dark part: Take one-half cup of butter, one and one-half cups of brown sugar, one-half cup of sour milk, two cups of flour, one-half teaspoonful of soda, yolks of four eggs. Flavor with nutmeg and cinnamon. Light part: one-half cup of butter, one-half cup of white sugar, one-half cup of sour milk, two cups of flour, one-half teaspoonful of soda, whites of four eggs. Flavor with lemon. Fill the pan by dipping one spoonful from the one then the other, and so on till all is put in.

MARBLE CAKE NO. 2.—Light part: Whites of four eggs, one and one-half cups of white sugar, one-half cup of butter, nearly full cup of

sweet milk, one-half teaspoonful of sods, one teaspoonful of cream of tartar, two and one-half cups of flour. Dark part: yolks of four eggs, two-thirds of a cup of sour milk, one cup of brown sugar, one-half cup of molasses, one-half tablespoonful of allspice, one-half tablespoonful cinnamon, same of nutmeg (grated) and ground cloves, one-half cup of butter, two and one-half cups of flour.

MARSHMALLOW PASTE.—A good marshmallow paste can be made by soaking half a pound of gum-arabic in about a pint of water and adding gradually a pint of powdered sugar and the beaten whites of two eggs. Place in a kettle and stir carefully until it boils, then flavor with any essence desired, and pour into a shallow pan which has previously been powdered with cornstarch. After the mass is thoroughly cool cut into squares and cover generously with confectioner's sugar.

MINNEHAHA CAKE.—Take one and one-half cups of sugar, one-half cup of butter, beat to a cream; add three eggs, one-half cup of sweet milk, two cups of flour, two teaspoonfuls of baking powder.

MOLASSES DROP CAKES.—One pint molasses, one cup brown sugar, four eggs, six cups flour, cup thick milk, one teaspoonful sods. Spices to teste.

MT. ASH CAKE.—Two cups of sugar, one cup of butter, two and onehalf cups of flour, one cup of cornstarch, one cup of sweet milk, whites of six eggs, two teaspoonfuls of baking powder.

HICKORYNUT CAKE.—One cup of sugar, one-half cup of butter, two eggs, one-half cup of sweet milk, one teaspoonful cream tartar, one teaspoonful of soda, two cups of flour, one pint of nuts.

NUT CAKE NO. 2.—One-half cup of butter, one and one-half cups of sugar, two and one-half cups of flour, three eggs, one and one-half teaspoonfuls baking powder, one-half cup of sweet milk, one cup of nuts. Bake in a moderate oven.

NUTCAKE DROPS.—Two cups of sugar, one-half cup of lard, one cup of sour milk, one-half teaspoonful of soda, one-half teaspoonful cream tartar, one pint of nuts.

NUTCAKE DROPS NO. 2.—Take two cups of sugar, one-half cup of lard, one cup of sweet milk, two teaspoonfuls of baking powder, one pint of nuts; add flour to stiffen; drop from spoon.

ONE EGG CAKE.—One and one-third cups of flour, one-third cup of sweet milk, one cup of sugar, one teaspoonful of melted butter, one egg, two teaspoonfuls of baking powder.

ORANGE CAKE.—Two cups of sugar, yolks of five eggs, beat to a cream sugar and eggs. Add pinch of salt, one-half cup of cold water, juice of one and one-half oranges, two and one-half cups of flour, two teaspoonfuls baking powder, then whites of three eggs beaten to a stiff froth. Icing: Whites of three eggs with enough sugar to thicken and grated orange.

ORANGE CAKE NO. 2.—One cup of granulated sugar, one-half cup of butter, one-half cup of milk, three yolks of eggs whipped to a cream, two and one-half cups of sifted flour, three even teaspoons of baking powder. Cream the butter first, then add the sugar cream; add the above ingredients; last add the three well-whipped whites. Bake in two layers.

PEACH BLOSSOM CAKE.—One cup pulverized sugar, one-half cup butter, mix to a cream. Add one teaspoonful soda dissolved in one-half cup sweet milk, beat the whites of three eggs; then add two teaspoonfuls cream of tartar, one cup flour, one-half teaspoonful cornstarch. Flavor with peach, spread with white icing, sprinkle with pink sugar.

PEARL CAKE.—One cup of sugar, half cup butter, one-fourth cup cornstarch and three cups flour, half cup sweet milk, small cup of flour, whites of three eggs, teaspoon of baking powder; flavor with vanilla.

PERFECTION CAKE.—One pound of sugar, one-half pound of butter, one-half pint of milk, whites of eight eggs, one pound of flour, one-fourth pound of cornstarch, two teaspoonfuls of baking powder, two teaspoonfuls of lemon juice; add the cornstarch before putting in the flour.

PINEAPPLE CAKE.—One cup butter, two cups sugar, one cup sweet milk, three cups flour, whites of six eggs, yolks of four, three teaspoonfuls baking powder; bake in jelly pans. Icing: Beat the whites of two

sweet milk, one-half teaspoonful of sods, one teaspoonful of cream of tartar, two and one-half cups of flour. Dark part: yolks of four eggs, two-thirds of a cup of sour milk, one cup of brown sugar, one-half cup of molasses, one-half tablespoonful of allspice, one-half tablespoonful cinnamon, same of nutmeg (grated) and ground cloves, one-half cup of butter, two and one-half cups of flour.

MARSHMALLOW PASTE.—A good marshmallow paste can be made by soaking half a pound of gum-arabic in about a pint of water and adding gradually a pint of powdered sugar and the beaten whites of two eggs. Place in a kettle and stir carefully until it boils, then flavor with any essence desired, and pour into a shallow pan which has previously been powdered with cornstarch. After the mass is thoroughly cool cut into squares and cover generously with confectioner's sugar.

MINNEHAHA CAKE.—Take one and one-half cups of sugar, one-half cup of butter, beat to a cream; add three eggs, one-half cup of sweet milk, two cups of flour, two teaspoonfuls of baking powder.

MOLASSES DROP CAKES.—One pint molasses, one cup brown sugar, four eggs, six cups flour, cup thick milk, one teaspoonful soda. Spices to teste.

MT. ASH CAKE.—Two cups of sugar, one cup of butter, two and one-half cups of flour, one cup of cornstarch, one cup of sweet milk, whites of six eggs, two teaspoonfuls of baking powder.

HICKORYNUT CAKE.—One cup of sugar, one-half cup of butter, two eggs, one-half cup of sweet milk, one teaspoonful cream tartar, one teaspoonful of soda, two cups of flour, one pint of nuts.

NUT CAKE NO. 2.—One-half cup of butter, one and one-half cups of sugar, two and one-half cups of flour, three eggs, one and one-half teaspoonfuls baking powder, one-half cup of sweet milk, one cup of nuts. Bake in a moderate oven.

NUTCAKE DROPS.—Two cups of sugar, one-half cup of lard, one cup of sour milk, one-half teaspoonful of sods, one-half teaspoonful cream tartar, one pint of nuts

NUTCAKE DROPS NO. 2.—Take two cups of sugar, one-half cup of lard, one cup of sweet milk, two teaspoonfuls of baking powder, one pint of nuts; add flour to stiffen; drop from spoon.

ONE EGG CAKE.—One and one-third cups of flour, one-third cup of sweet milk, one cup of sugar, one teaspoonful of melted butter, one egg, two teaspoonfuls of baking powder.

ORANGE CAKE.—Two cups of sugar, yolks of five eggs, beat to a cream sugar and eggs. Add pinch of salt, one-half cup of cold water, juice of one and one-half oranges, two and one-half cups of flour, two teaspoonfuls baking powder, then whites of three eggs beaten to a stiff froth. Icing: Whites of three eggs with enough sugar to thicken and grated orange.

ORANGE CAKE NO. 2.—One cup of granulated sugar, one-half cup of butter, one-half cup of milk, three yolks of eggs whipped to a cream, two and one-half cups of sifted flour, three even teaspoons of baking powder. Cream the butter first, then add the sugar cream; add the above ingredients; last add the three well-whipped whites. Bake in two layers.

PEACH BLOSSOM CAKE.—One cup pulverized sugar, one-half cup butter, mix to a cream. Add one teaspoonful soda dissolved in one-half cup sweet milk, beat the whites of three eggs; then add two teaspoonfuls cream of tartar, one cup flour, one-half teaspoonful cornstarch. Flavor with peach, spread with white icing, sprinkle with pink sugar.

PEARL CAKE.—One cup of sugar, half cup butter, one-fourth cup cornstarch and three cups flour, half cup sweet milk, small cup of flour, whites of three eggs, teaspoon of baking powder; flavor with vanilla.

PERFECTION CAKE.—One pound of sugar, one-half pound of butter, one-half pint of milk, whites of eight eggs, one pound of flour, one-fourth pound of cornstarch, two teaspoonfuls of baking powder, two teaspoonfuls of lemon juice; add the cornstarch before putting in the flour.

PINEAPPLE CAKE.—One cup butter, two cups sugar, one cup sweet milk, three cups flour, whites of six eggs, yolks of four, three teaspoonfuls baking powder; bake in jelly pans. Icing: Beat the whites of two

eggs to a stiff froth, add pulverized sugar until stiff; then add one grated pineapple or three tablespoonfuls of jam.

SMALL PLUM CAKES.—Beat well one-half cup of butter, one cup of sugar, one teaspoonful of vanilla, three well beaten eggs, four cups of sifted flour, one cup of raisins, one cup of currants, four cups of flour, sifted, one-half teaspoonful of soda dissolved, and sufficient milk to make a stiff batter. Drop in buttered pans and bake in a quick oven.

POTATO CAKES.—Take as many potatoes as you think you willneed, peel and grate them. Beat one or two eggs in them and about a tablespoonful of flour and a little melted butter. Drop them into a pan which has a small quantity of heated fat in it.

POND LILY CAKE.—One cup butter, one and one-half cup sugar, whites of three eggs, one and one-half teaspoonfuls baking powder, one cup sweet milk, flavor with peach and few drops of rose water. Put grated cocoanut and sugar on top.

POUND CAKE.—One pound of butter, one pound of flour, one pound of pulverized sugar, ten eggs, two teaspoonfuls of baking powder. A good-sized cake can be made by using only half of the amount given.

QUEEN CAKE.—One pound of butter, one pound of sugar, ten eggs, one pound of flour, two teaspoonfuls of wine, one nutmeg, grated.

RAILROADERS CAKE.—One cup of white sugar, one cup of flour, two tablespoonfuls of butter, three eggs, one teaspoonful of lemon juice.

RECEPTION CAKE.—Beat one cup butter, two cups sugar, one cup milk, two cups flour, one teaspoonful baking powder, add whites of eight eggs beaten stiffly. Bake in jelly tins. For filling, boil two cups sugar with two teaspoonfuls water until brittle. Remove from fire, add whites of two eggs beaten stiffly; then add one cup chopped citron, raisins, figs. Spread between layers and ice on top.

RIBBON CAKE.—Chocolate part: Two eggs, one cup sugar, one-half cup butter, one-half cup sweet milk, one teaspoonful baking powder, flour to make a nice batter, chocolate to suit taste. Gold part: Yolks of four eggs, one-half cup sugar, one-half cup butter, one-half cup sweet

SPICE CAKE.—Two eggs, lump of butter size of the yolk of an egg, one cup of sugar, one cup of milk, one teaspoon of ginger, one teaspoon of cinnamon, the same of cloves and allspice, one pint of flour, one tablespoonful of baking powder.

SPICE CAKE NO. 2.—Take two cups of brown sugar, two and one-half cups of flour, one-half cup of butter, one-half cup of sour milk, four eggs, one nutmeg, two teaspoonfuls of cinnamon, one-half teaspoonful of cloves, two teaspoonfuls of soda.

BAKER'S SPONGE CAKE.—One dozen eggs, one pound of sugar, one pound of flour, one-fourth ounce of hartshorn. Jelly rolls can be made from this mixture.

CREAM SPONGE.—Take eight eggs, sugar the weight of the eggs, flour one-half the weight of the eggs, juice of one lemon.

Boiled Icing for Top.—One gill of water, two cups of pulverized sugar, one teaspoonful of vinegar; boil twenty minutes, add the whites of two eggs. Flavor with vanilla.

PRIZE SPONGE CAKE.—Separate carefully the whites and yolks of seven eggs, having previously taken the weight of five of them in sugar and three of them in finely sifted flour; beat the yolks of the eggs and sugar together until very smooth, then add to the grated rind and juice of half a lemon and the sifted flour, and finally the whites, that should previously have been beaten into a stiff froth. When all these ingredients are thoroughly mixed pour the batter into sponge-cake tins lined with greased white paper, and bake in a moderate oven.

SOLID SPONGE CAKE.—Five eggs, one-half pound of sugar, one pint of flour. Beat yolks of eggs and sugar very light, then add the beaten whites and beat all together for twenty minutes; stir the flour in last and bake one hour with a slow fire.

COLD WATER SPONGE CAKE.—Take three eggs, two cups of sugar, two cups of flour, one-half cup of cold water, one teaspoonful of baking powder. Beat all together for fifteen minutes.

HOT WATER SPONGE CAKE.—Five eggs, one pound of white sugar, two cups of flour, two teaspoonfuls of baking powder, one cup of boiling water. SUGAR CAKES.—Take four eggs, three cups of sugar, one cup of butter, one teaspoonful of soda. Mix the butter and sugar together, then add the eggs.

SUGAR CAKE NO. 2.—Take two cups of sugar, one cup of butter, three eggs, well beaten, one cup of sweet milk, two heaping teaspoonfuls of baking powder. Work butter and sugar to a cream, add milk, then eggs; stiffen with flour. (Having the baking powder previously stirred in, only stir enough so that you can cut them out well.)

TAYLOR CAKE.—One pint New Orleans molasses, six ounces brown sugar, six ounces butter, one-half pint sour milk, one-half ounce baking soda, four eggs, one tablespoonful ground ginger, cinnamon, and cloves. Drop on floured tins.

TEA CAKE.—Take two eggs, three cups of flour, one cup of milk, one-half cup of sugar, two teaspoonfuls of cream tartar, one teaspoonful of soda or three teaspoonfuls of baking powder. Bake twenty minutes

VELVET CAKE.—One cup of butter, one cup of sweet milk, two and one-half cups of sugar, four cups of flour, three teaspoonfuls of baking powder, six eggs. Measure the flour in a dish and stir in the baking powder. Put the sugar and butter (which has been warmed enough to be soft but not melted) into the cake bowl and stir them to a cream. Add the milk, stirring in lightly, then stir in the flour; after all the flour has been stirred in, break in the eggs, one at a time, beating in each egg well before adding another.

WAFERS.—Dry two quarts of flour for an hour, add one and one-half teaspoons of salt, and water enough for a stiff dough. Roll it out very thin, till scarcely thicker than a sheet of heavy paper. Cut into large disks with a saucer or other utensil, lay them a little apart in a cookypan, prick with a fork, and bake five minutes in a very hot oven.

WATERMELON CAKE.—One cup butter, two cups sugar, one cup milk, three and one-half cups flour, four eggs, two teaspoonfuls baking powder; take two-thirds of the batter and color with strawberry powder; take one-half pound of seedless raisins and mix in colored batter. Spread the bottom, sides and top with light batter and put the colored batter in the center.

milk, one teaspoonful baking powder, flour to make a nice batter. Silver part: Whites of two eggs, one cup sugar, one-half cup butter, one-half cup sweet milk, one teaspoonful baking powder; use enough flour to stiffen. Strawberry part: Same as silver part, using strawberry coloring enough to make a dark pink.

ROCHESTER JELLY CAKE.—Two cups of sugar, two-thirds cup of butter, one cup of sweet milk, three cups of flour, three teaspoonfuls of baking powder, three eggs; flavor to taste. Put one-half the above in jelly cake tins and bake. To the other half add one tablespoonful of molasses, one large cup of raisins, seeded and chopped.

ROTATION CAKE.—One cup of sour cream, one cup of butter, three cups of sugar, three cups of flour, one teaspoonful of sods.

ROUGH AND READY.—One and one-half pints of molasses, one pint of lard, two tablespoonfuls of soda, one tablespoonful of cream of tartar, two-thirds cup of sour milk, two tablespoonfuls of ginger. Rub the flour, ginger and lard together, then rub the molasses, milk, soda and cream of tartar together; then stir the whole mixture together.

SAND TARTS.—Two cups of sugar, one cup of butter, three eggs; add flour enough to stiffen.

SAND TARTS NO. 2.—Two eggs, one pound of sugar, one pound of flour, three-fourths pound of butter. Wash the cakes with the whites of the eggs, sprinkle with sugar and cinnamon. Put blanched almonds on top.

SCOTCH CAKES.—Three pounds sugar, one and one-half pounds butter, three eggs, one pint molasses, three ounces ginger, one ounce soda, four and three-fourths pounds of flour.

SCOTCH CAKES NO. 2.—Take one pound of sugar, three-fourths pound of butter, a little cinnamon, three eggs, one pound of flour. Sugar the tops just before baking.

APPLE SHORTCAKE.—Sift together two cups of flour, two teaspoonfuls of baking powder, one-half teaspoonful of salt, and one-half cup of sugar; work in with the fingers one tablespoonful of butter; add gradually one well-beaten egg, and enough milk to make a soft

PIES AND PASTRY.

CARAMEL PIE.—One cup of butter, one cup of sugar, one cup of plum preserves, five eggs, one tablespoon of vanilla, beat yolks of eggs and sugar together till light, then add preserves and melted butter; beat the whites stiff and add last; bake without a top crust.

CHEESE PIE.—One half pint of sugar, one half pint of milk, two tablespoonfuls of cornstarch, one tablespoon of butter, yolks of two eggs, stir cornstarch and sugar together, melt butter and add to the sugar, also the eggs, and beat thoroughly; add one cup of milk and flavor with vanilla; line pie pan with rich pastry; pour in the mixture and bake as custard; beat white of eggs to stiff froth, add one tablespoon of sugar and a teaspoon of grated cocoanut; cover over pie; return to oven and bake a delicate brown.

CHICKEN PIE.—Line a baking dish with rich puff paste; cover this with a piece of cheesecloth, upon which place a cover of the puff paste; put in the oven to bake; do this the day before you wish to use it; take a nice frying chicken; cut it as for frying; roll each piece in flour previously salted and peppered; then place in a frying pan in which you have equal portions of good, fresh lard and butter heated quite hot, and fry chicken to a golden brown; when done pour in hot water enough to half fill your pan, which should be rather deep-say three or four inches; take a tablespoonful of butter and a small one of flour, and, after rubbing together, stir into the water around the chicken; after boiling up once or twice, remove to a cool part of the stove, merely to keep warm, while you beat together the yolk of an egg and two tablespoonfuls of rich, sour cream; stir this in with the chicken, but do not allow to boil; add either nutmeg or lemon peel, to suit taste; now pour this into your dish lined with puff paste; place the lid on, and put in the oven for a few minutes. You will find this to be a delicious chicken pie.

CHICKEN OYSTER PIE.—A tin dish with pie crust is to be made as follows: One-half pint of flour, one and one-half tablespoons of lard, one and one-half tablespoonfuls of butter, one-half teaspoon of salt, three tablespoons of water. After lining the dish put a layer of boned chicken, then a layer of crackers and then a layer of oysters,

alternating until your dish is filled. On the top put a piece of butter the size of a walnut, add pepper and salt to taste and enough chicken broth or milk to fill the dish. Cover with a crust; bake in a hot oven.

COCOANUT PIE.—Peel and grate one cocoanut, add one-fourth pound of butter, one-fourth pound of sugar, four eggs; beat all together; have good pastry, line the pans and put the mixture in oven to bake, but not very brown.

COCOANUT PIE NO. 2.—One cocoanut, one-half pound sugar, the whites of six eggs, one-fourth pound butter. Beat the butter and sugar to a cream, add the eggs and stir in the grated cocoanut.

COCOANUT PIE WITH MILK.—One cocoanut grated, one half pint of sugar, one-fourth cup butter, four eggs, juice of one lemon. Beat butter and sugar to a cream, then add the cocoanut with a cup of milk, then the juice of the lemon and eggs; beat all well together, line a pie dish with puff paste and fill. Bake until a delicate brown.

CRANBERRY PIE.—Take two cups of cranberries chopped (not too fine), then stir in one-half pint of sugar. Line a deep plate, then spread with the cranberrries. Take two teaspoonfuls of cornstarch mixed with a little cold water, pour on half a cup of boiling water, then spread on top. Cover with a rich paste.

CREAM PIE.—One pint of milk, two eggs, one small teacup of sugar, two tablespoons cornstarch, wet with a little milk together; let the milk come to a boil and add the mixture; bake crust (prick crust full of holes to prevent rising), fill crust with custard; beat the whites to a stiff froth and add two tablespoons powdered sugar, and spread on top the cream; brown lightly in a quick oven.

CREAM MERINGUE PIE.—Mix together in a sauce pan one ounce cornstarch, two ounces sugar, yolks of two eggs, one teaspoonful vanilla, and one-half pint milk. Put this over the fire and stir constantly until they have boiled about five minutes. Line a pie plate with pastry, fill it with this mixture and bake in a moderate oven. Meanwhile beat the whites of four eggs to a stiff froth and mix slowly with it three ounces of powdered sugar. When the pie is done, spread the meringue on it and set it in the oven just long enough to color the top.

SOUR CREAM PIE.—One cupful of sugar, one cupful of seedless raisins, yolks of three eggs, one-half teaspoon of ground cinnamon, one-half teaspoon ground cloves, two cups of thick, sour cream; bake with one crust; then put on the whites of the eggs, beaten with pulverized sugar; set in the oven and brown.

CRUMB PIE.—Take one cup of sugar, three cups of flour, one cup of butter and lard mixed, one cup of thick milk, one teaspoonful of soda. Mix the flour, sugar and butter together, take out one cupful to put over the top; put soda in milk and put this milk and one egg into the rest of crumbs and mix together; then put the one cupful of crumbs over the top.

FRUIT PIE, ENGLISH.—Take one-half pound of seeded raisins, chopped; one-half pound currants, well cleansed; one-half pound citron, chopped fine; the rind and juice of one lemon, rind chopped fine; add portions of all kinds of preserves and jellies sufficient to make the whole mixture two quarts. To this add one teaspoonful of ground cinnamon, one of allspice, one-third teaspoonful of cloves, one-fourth of mace, one small nutmeg, grated with the hand. Mix well and let stand for twenty-four hours, so the whole may be well flavored with spice.

Crust for the Pie.—One-half pound of white sugar, granulated; three ounces of butter, three eggs, one-half tin cup of milk, one-half teaspoonful of yeast powder, flour enough to roll nicely the consistency of pie crust. Now roll and cut pieces the size of center of pie, and bake a light brown; then grease the pie plates well and cover with the raw crust; then spread layer of the mixture and lay on top the baked center; then another layer of mixture, and cover the whole with raw crust and bake in a moderately hot oven until the crust is well done. Let the pie remain on the plates until entirely cold; then remove and roll in cloths and keep in a dry place.

COLD FRUIT TARTS.—Bake the fruit the same as for any tart and let it get cold. Make some puff pastry and cut into strips of three inches by one inch; bake and sprinkle with sugar and serve, with each helping of fruit, as pastry fingers. The pastry does not become sodden by this means.

HARLEM PIE.—Cut in strips and stew until tender two or three pounds of lean rump steak, with water not quite covering the meat. Add a teaspoonful of sweet marjoram, chopped lemon, thyme and par-

sley, also a teacupful of sliced onion, a teaspoonful of salt and a half teaspoonful of pepper. When the meat is tender, make a gravy and thicken it by stirring in a tablespoonful of Worcester sauce and a tablespoonful of corn flour mixed to a smooth paste. Arrange in alternate layers of sliced boiled ham and hard boiled eggs in a pie dish; flavor with nutmeg. Fill the dish with gravy, cover with the paste and bake.

LEMON CUSTARD.—Take one cup of sugar, one grated lemon, yolks of two eggs, three tablespoons of flour, one quart of milk. Beat whites of eggs to a stiff froth, spread on the custard and set in oven to brown lightly.

LEMON CUSTARD NO. 2.—Seven eggs, eleven tablespoonfuls of sugar, two large, juicy lemons, one and one-half tablespoonfuls of flour, one and one-half tablespoonfuls of butter, one cup of milk. Beat the yolks of the eggs up with eleven tablespoonfuls of sugar, one and one-half tablespoonfuls of flour, and the outside of two large lemons grated and the juice squeezed in. After this is warmed just enough to melt the butter, bake in a quick oven in a deep custard plate. While the pie is baking, beat the whites to a stiff froth, then add twelve tablespoonfuls of powdered sugar; as soon as the pie is cooked, spread the whites on top and set it in the oven three or four minutes.

LEMON PIE.—One-half cup of butter, creamed, with three cups of granulated sugar. Mix with the well-beaten yolks of eight eggs and the whites of three; juice and rind of two lemons, two-thirds cup of sifted flour, and one cup of cold water.

Meringue.—Whites of five eggs, with small cup of sugar; beat well. Put in when the pie is done; return to the oven to brown.

LEMON PIE NO. 2.—One lemon, four eggs, seven tablespoonfuls sugar, mixed with the yolks; grate the rind, and mix juice, rind, sugar, and yolks together. Beat the whites stiff with sugar, and spread over the top. Bake in a good crust. No top crust.

LEMON TART.—Make rich pie crust, roll thin and cut with a biscuitcutter; around the edge curl a narrow strip of crust, bake the shells; while baking, prepare the following filling: Grate the rind of a lemon in a bowl, squeeze in the juice, add one cup of sugar and the yolk of one egg, and stir well together; upon this pour one large cup of cold water, into which has been stirred one tablespoonful of cornstarch; put all into a saucepan and stir until it is cooked into a rich, clear straw-colored jelly; fill the shell with this; make a meringue of the whites to cover each, put them into the oven a few seconds to brown.

MINCE PIE, TEMPERANCE.—One-half pint sugar, one cup molasses, two cups water, one-half cup butter (melted), one-half cupful vinegar, two-thirds cup rolled cream crackers, one cup raisins (chopped), one teaspoon ground cloves, three teaspoons pepper cinnamon, one-half teaspoon salt, one nutmeg (ground). Mix the butter, sugar, molasses, raisins and spices together, then add the crackers, vinegar and water. It is very watery when put into the crust, but thickens to the consistency of mince meat, and tastes so much like it that one not knowing would never detect the difference.

MOCK CHERRY.—Three-quarters cup seeded and chopped raisins, three-quarters cup cranberries, three-quarters cup sugar, three-quarters cup cold water; one teaspoonful vanilla, one tablespoon flour; chop raisins and berries together.

MOCK JELLY PIE.—Stew one-half pound of dried apples until well done, and strain through a sieve, sweeten and beat until smooth as jelly; then add the well-beaten yolks of three eggs, two tablespoonfuls of fruit jelly, beaten, and one-half teaspoonful of ground cinnamon; line a pie plate with puff paste, pour in the mixture, and bake in a quick oven; when brown spread over the top a meringue made of the whites of the three eggs and two tablespoonfuls of sugar; set back in the oven and brown lightly. Any flavoring may be substituted for the cinnamon.

MOCK MINCE PIE.—Take two cups of sugar, two cups of molasses, two cups of water, one cup of vinegar (not too strong), four well-beaten eggs, one cup of water crackers rolled fine. Use spices same as other mince pies.

OYSTER PIE.—Take and line a pie plate with a good pastry dough. Bake in a moderate oven. Meanwhile prepare the oysters as follows: Strain and wash the oysters. Put them in a pan and stew them with enough liquor to about half cover them, and butter, salt and pepper, and a little cream, and a few crackers whole or rolled. Put the oysters into the pie, cover with dough and serve.

PIGEON PIE.—Five pigeons stuffed; loosen but do not part the joints. Cover with cold water, boil, skin, when tender season with salt and pepper. Thicken the gravy and make rich with butter. Line pudding dish with rich crust, lay sliced hard boiled eggs in bottom; then the birds and gravy; cover with crust and bake.

PORK PIE.—Pare and slice six thin potatoes; chop one onion; take a pudding dish, put in a layer of potatoes, sprinkle over it a little of the onion; put in a few pieces of cold roast pork, cut fine; sprinkle over it pepper and salt and put in a few bits of butter. Alternate potatoes, onions, etc. Cover the contents with milk and bake in a hot oven one hour. Pieces of any kind of cold meat can be used instead of the pork. This dish is very nice for supper.

PUMPKIN PIE.—Steam the pumpkin several hours, until it is sweet and dry, then sift. For two pies, take three eggs, three cups of the pumpkin, milk to thin, one cup of white sugar, one-half teaspoon salt, one rounding teaspoon each of cinnamon and ginger, two of melted butter and two heaping teaspoons cornstarch, dissolved in water. Bake slowly one hour.

Hard yellow winter squash may be used intsead of pumpkin.

RAISIN PIE.—One lemon, one egg, one cup of sugar, one tablespoon of flour, one-half cup of large raisins. Cover with one cup of cold water and soak two hours. Beat the egg until light with the sugar, add the juice and grated rind of the lemon and mix with the flour. Add the raisins and water in which they have been soaked, and cook until thick. Bake in two crusts.

VINEGAR PIE.—One cup sugar, one cup of cold water, yolks of four eggs, three rounding tablespoons of flour, two tablespoonfuls of butter, an egg, five tablespoons of vinegar, two teaspoons of lemon extract; boil until thick, then bake with one crust; beat the whites of the four eggs to a stiff froth, add four tablespoons of sugar; beat together and spread over the pie after it has been baked, then replace in the oven and brown. This takes the place of lemon pie; is cheaper and easier made.

PUDDINGS.

APPLE PUDDING.—Slice fine the number of apples needed; butter a dish well, then put in a layer of bread crumbs, a little butter, then a layer of apples, sugar, cinnamon, and raisins to suit taste. Continue in this way until the dish is filled, having the layer of bread and butter on the top. This can be eaten as a sauce or dip.

WHOLE APPLE PUDDING.—Mix two large tablespoons of flour with a pint of milk, a little salt, two well-beaten eggs; have ready seven tart apples, peeled and cored; fill with sugar and strips of citron; spice to taste; set the apples in an earthern pudding dish, buttered, pour over them the batter and bake three-quarters of an hour. Serve with sweet sauce; flavor with lemon.

BLACKBERRY PUDDING.—One pint of berries, one pint of milk, two eggs well beaten, one-third cup of sugar, pinch of salt, one teaspoonful of baking powder. Add flour to make a batter that can be handled with a spoon, if to be baked; and stiff so it can be worked, if to be boiled.

CRANBRERY BATTER PUDDING.—Beat together two eggs, add one-half teaspoonful of salt, one cup of milk, one tablespoonful of sugar, two and one-half cupfuls of flour, two tablespoonfuls of melted butter, one heaping tablespoonful of baking powder and one cupful of coarsely chopped cranberries. Steam this for two hours, and serve with a sweet sauce.

CHOCOLATE PUDDING.—One quart of scalded milk two squares chocolate, grated and wet with milk and stirred in the milk; when chocolate is dissolved pour in a pudding dish. Yolks of six eggs, well beaten; six tablespoons of sugar; stir all together; bake one-half to three-quarters of an hour. Beat whites of eggs to a stiff froth, and six tablespoons of powdered sugar; spread on the top when baked; then put in the oven until brown.

CUSTARD PUDDING.—Seven heaping tablespoons cornmeal, half teaspoon salt, two tablespoons butter, cup of molasses, teaspoon ginger or cinnamon. Pour over a quart of boiling milk; mix well and peur

into buttered pudding dish. When in the oven, stir in a cup of cold water. Bake one hour in quick oven. Serve with cream.

CHERRY PUDDING.—Beat well together one egg, one tablespoonful of butter, one cup of sweet milk, one cup of sugar, one and one-half pints of flour, two teaspoonfuls of cream tartar, one-half teaspoonful of soda, one small cup of seeded cherries. Bake for one hour or more.

COTTAGE PUDDING.—One cup of sugar, one cup of milk, one egg, two teaspoonfuls of baking powder, two cups of flour, one cup of melted butter.

CRANBERRY PUDDING.—On one pint of bread crumbs pour boiling water and stir in one tablespoonful of butter; to this add one pint of cranberries and two eggs, well beaten. Bake and serve with sauce.

CHARLOTTE RUSSE.—One pint double cream, whites of two eggs beaten stiff. Flavor with one-half teaspoonful vanilla or lemon. Three tablespoonfuls granulated sugar. Beat the cream to a thick cream, keeping cold while beating; also keep in cool place before. Beat ten or fifteen minutes then put in the beaten eggs and sugar. Line the dish with lady fingers and put it over them.

DIXIE PUDDING.—Take six eggs, one pint milk, one pint bread crumbs, one pound sugar and take one lemon. Separate the whites from the yolks and add to the yolks three tablespoonfuls sugar, then pour in the bread and milk with the grated rind of the lemon and bake till done. Beat the whites to a stiff froth and then add the balance of the sugar with the juice of the lemon. When the pudding is nearly cold cover with the icing and bake light brown.

ENGLISH PUDDING.—Two and one-half pints of flour, butter the size of an egg, one teaspoon of cream of tartar, one-half teaspoon of soda, one pinch of salt; rub well together, add sour milk to make a thick pastry, then roll out and spread with something tart, then roll together and lay in a pudding dish; add teacup of cold water, one-half cup of sugar and a piece of butter the size of an egg; put in oven; bake one hour.

GRITS PUDDING.—Boil a half cup of hominy grits with one pint of milk in a double boiler for one hour. While hot stir into it the yolks

of six eggs beaten with a half cup of sugar. Take from the fire, add a teaspoonful of vanilla and one pint of cream. Turn into the freezer; when frozen stir in a pint of cream whipped; pack, and stand aside for one hour.

HUCKLEBERRY PUDDING.—Three pints of huckleberries, one loaf stale bread, one pint cream, one teaspoonful vanilla, two tablespoonfuls sugar; put huckleberries on stove to heat; let them get hot, cut the crust off the loaf and slice it, one inch thick; have ready a round dish and fit the bread in sides and bottom; next pour off the hot berries on this, and then put in another slice or two of bread; then the remainder of berries; put tea plate on top and an iron on it to press it down, and put it away to cool; it is better made the day before you want to use it; just before you wish to serve it beat the cream with sugar and vanilla to stiff froth, and turn the pudding out on round platter; it will be solid and moulded the shape of dish, and there will be some juice that will not have soaked in; let that go all around the pudding and pile the cream on top.

INDIAN PUDDING.—Two quarts skim milk, scalding hot, two spoonfuls Indian meal, one large cup molasses, one-half teaspoonful salt, a pinch of ginger. Stir molasses, meal, salt and ginger together in an earthen baking pan. Pour over this boiled milk, stir briskly. Add coffee cup cold milk and one well-beaten egg. Bake stirring occasionally. When hot and cooking cover, bake three or four hours in a slow oven. Serve with cream.

LEMON PUDDING.—One and one-half cups of sugar, one-fourth cup of butter, one-fourth cup of water, one cup of bread crumbs, three eggs, one grated lemon. Bake in small pudding dish about half an hour. Serve warm.

ORANGE PUDDING.—Four oranges, one cup sugar, pour the sugar over the oranges, one tablespoonful cornstarch stirred into a pint of sweet milk. Stir into the milk while boiling the yolks of four eggs. Beat the whites of the eggs to a stiff froth and put on top. Set in oven to brown. Pour the custard over the oranges.

PLUM PUDDING, KENTUCKY RECIPE.—One pound of raisins, stoned and cut; one pound of currants, one pound of sugar, three-quarters of a pound of apples chipped very fine, three-fourths pound of beef

suet chopped very fine, one-half pound butter, one-half pound stale bread, grated; one-half pound flour, seven eggs, whites and yolks beaten separately; two wine glasses of whiskey, one cup of wine, one pint of milk, two nutmegs, grated; one tablespoon of ground mace, one tablespoon of cinnamon, pinch of salt; cream the butter and sugar together; whip whites and yolks very light, then add one-half of the milk to the whites and stir in the flour and the bread; now add the creamed butter and sugar and then the yolks; then put in the suet and fruit alternately; now add whiskey, wine and spices, then the remainder of the milk; stir all well together and if not sufficiently stiff add flour. Boil or steam four hours; serve with sauce.

ENGLISH PLUM PUDDING.—Beat nine eggs to a froth, add flour sufficient to make a batter free from lumps, add one pint of new milk, and beat well; add two pounds of raisins, stoned; two pounds of currants, washed and dried; one pound of citron, sliced; one-quarter pound of bitter almonds, divided; three-fourths of a pound of brown sugar, one nutmeg, one teaspoonful of allspice, mace and cinnamon; three-fourths of a pound of beef suet, chopped fine; mix three days before cooking, and beat well again; add more milk, if required. This quantity made into two puddings should boil two hours each.

LESS EXPENSIVE PLUM PUDDING.—Take one pound of raisins, stoned; one pound of currants, washed and dried; one pound of good beef suet, minced; one pound of stale bread crumbs, one pound of flour; mix the bread crumbs, flour and suet; beat six eggs well, and add to them a pint of sweet milk, with a teaspoonful of soda in the milk, beat this into the suet and flour for some time, then stir in the currants and raisins, stirring well all the time. Stir in one-quarter pound of candied orange and lemon peel cut in small pieces, ounce of powdered cinnamon, half ounce powdered ginger, one grated nutmeg, and a little salt. Pour it into a cloth, tie it up, just allowing enough room to swell, and boil six hours.

PLAIN PLUM PUDDING.—One pound flour, one pound raisins, one pound currants, three-quarters of a pound suet, one-half of a pound mixed peel, one-quarter of a pound of brown sugar, one-half of a pound bread crumbs, four eggs; moisten with a little milk or fruit juice, put all dry ingredients together, then heat the eggs and add them with milk and all.

HOT PRUNE PUDDING.—One cupful of cooked prunes, pitted and broken into pieces, with juice to moisten them. Beat the whites of five or six eggs to a stiff froth, add gradually one-half cup of powdered sugar, then add the prunes and one teaspoon of cream of tartar and pinch of salt. Put in a buttered dish and bake about twenty minutes in a hot oven. Eat with whipped cream.

PUFF PUDDING.—Five eggs, three tablespoons of flour, one pint of new milk; beat the whites to a froth, pour into a greased pan and bake. Sauce.—One cup of sugar, one cup of butter, half cup of flour; stir all the time while cooking; boil water; flavor with vanilla.

PEACH COBBLER.—Make a good biscuit dough as follows: Two heaping teaspoonfuls of baking powder, one quart of flour, two tablespoons of butter, salt and milk enough for dough. Roll, spread with butter, double over, and roll about one-half inch thick. Line a baking pan and fill it with sliced peaches, canned or fresh, add bits of butter and sugar; then cover and bake. Use butter and sugar for dressing. Turn out on a large plate and serve hot.

QUEEN OF PUDDINGS.—Take two cups of bread crumbs, add one quart of milk, one cup of sugar, the yolks of four eggs well beaten, the rind of a fresh lemon grated fine, a piece of butter the size of an egg; then bake until well done. Beat the whites of four eggs to a stiff froth, adding a teaspoon of powdered sugar in which has previously been stirred the juice of the lemon; spread over the pudding a layer of jelly, then foam the whites of the eggs and place in the oven till slightly browned; serve with cold cream. It is a rich pudding.

RICE PUDDING.—One cup of rice swelled in one quart of water. When done, pour over three pints of sweet milk, let it boil a short time, then take off and when a little cooled put in the yolks of six eggs well beaten. Sweeten to taste and flavor with vanilla. Beat the whites to a froth and lay on the top, then throw over three tablespoonfuls of sugar and brown.

GRANDMOTHER'S RICE PUDDING.—Wash two tablespoonfuls of rice, stir into one quart of milk, add one teaspoonful of butter, two teaspoonfuls of sugar and a large handful or half cup of cooking raisins. Bake in moderately hot oven about two hours or until the rice is tender, and milk thick and creamy. Stir down frequently until nearly done, then let the top brown.

SUET PUDDING.—One half pint of chopped suet, one half pint of molasses, three cups of flour, one cup of sweet milk, one teaspoon of cinnamon, one teaspoon of ginger, one teaspoon of salt, one-half teaspoon of cloves, two-thirds cup of raisins, one-half cup of currants, three rounding teaspoonfuls of baking powder; steam two and a half hours. Serve with some kind of sauce.

SUET PUDDING NO. 2.—Put four ounces fine chopped suet into a bowl; sift one pint of flour with one and one-half teaspoons baking powder; add half teaspoon salt, two tablespoons sugar; mix this all together; then mix the yolk of two eggs with half pint milk and add them to the other ingredients; stir all quickly into a thick batter; add last the beaten whites, butter a pudding form and dust with bread crumbs; pour in the mixture; put on the cover, tie it firmly with a string and put the form in a steamer; boil two hours. Serve with hard or lemon sauce.

SNOW PUDDING.—One-half box of gelatine, pour enough water over it to cover it, and let stand three minutes, then add one pint boiling water to dissolve it, the juice of one lemon, and two cups of sugar. Let it stand and cool. Beat the whites of three eggs to a stiff froth, add the gelatine, and beat all for one hour. Put in a mould. Make a custard of the yolks. When taken from the moulds pour the custard around it, or if you choose you can trim with jelly.

TAPIOCA PUDDING.—One quart of milk, four tablespoonfuls of tapioca, one teaspoonful of vanilla, four tablespoonfuls of granulated sugar, four eggs, yolks and whites beaten separately. Put milk in farina boiler and when it has come to boil stir in the tapioca dissolved in a little cold milk. Stir until smooth and thick, then stir in the yolks of the eggs and sugar, beaten to a cream. Stir well until creamy. Add the vanilla and pour all into a pudding dish. Beat the eggs into a stiff froth, add by degrees three-fourths cup pulverized sugar, one teaspoonful vanilla. Put this over the pudding and place dish in oven to brown slowly, a golden yellow. Eat cold with cream.

TAPIOCA PUDDING.—Add sliced peaches and juice to one-half pack of pear tapioca, soaked until clear. Sweeten to taste and bake. Serve with cream while warm.

WEDDING PUDDING.—One cup sugar, one-half cup butter, one cup fruit, one cup sweet milk, one-half teaspoonful soda, one nutmeg, four cups flour. Boil three hours and serve with wine sauce.

DESSERTS.

APPLES BAKED WITH WALNUTS.—Peel one-half dozen large apples. Clean out half of the core of each. Place upright in an earthen dish. Put in the cavity one walnut broken, two teaspoons of sugar, a little cinnamon, one teaspoon butter, sprinkle with sugar; pour into the dish one cup of cold water. Bake in a quick oven twenty-five minutes.

FROSTED APPLES.—Core and stew six large apples until the skins can be taken off easily. Then wash, stone and quarter some dates. Dip each apple into butter, cover with sugar, and fill with dates. Bake in a slow oven.

BLANC MANGE.—One box gelatine, one quart rich milk; cover the gelatine with cold water, add two teaspoonfuls soda, let it stand two hours; drain, then add fresh water. In ten minutes, pour into colander and let cold water pass through it a few times, then throw on a cloth that no moisture remain. Put the gelatine in a bowl, set in hot water. As soon as dissolved, add it to the quart of boiling milk. When cool, add a dust of salt, sugar to taste, and teaspoon each of vanilla and rose water. Set near ice. Serve with sweetened cream flavored with nutmeg.

FROSTED CURRANTS.—Get nice large bunches of currants and dip them in the white of an egg partly beaten to which a little cold water has been added. Then drain them a moment and roll them in powdered sugar, lay them upon a sieve to dry. The above makes a very nice decoration for creams or cornstarch and gelatine desserts.

CARAMEL CUSTARD.—Heat and stir until brown and smooth one cup of white sugar; pour over one pint of boiling milk, and add three eggs beaten, a pinch of salt and the caramel. Bake; set on ice to cool and serve with whipped cream.

FRUIT CUSTARD.—Take a pint of fruit juice, beat well the yolks of four eggs and stir in the juice while boiling hot, add a cup of granulated sugar. Dissolve a pinch of baking soda in half a pint of fresh cream or milk; stir this in the eggs and bake; set the baking dish in a

pan of cold water with a stand in the bottom. In half an hour the custard should be smooth within and brown on top, it should then be drawn to the mouth of the oven and the whites heaped on top as an icing and left to brown. It should be served cold. If served icy cold, it is a very refreshing dessert on a warm summer day. Fruit custard is an old-fashioned, delicious dish and is made when fruit is at its height.

FRENCH DESSERT.—Put in a salad bowl a layer of chopped ice, well powdered with sugar, and upon this a layer of bananas; again a handful of chopped ice and sugar, and upon this a layer of bananas; again a handful of chopped ice and sugar, and after this bananas, repeating till the bowl is as full as required. Pour upon the fruit a wine glass of white wine and one of water, in which you have dipped a lump of sugar that has absorbed three drops of almond essence, and another that has absorbed three drops of genuine eau de cologne.

ORANGE DESSERT.—Take five or six oranges, cut crosswise in thin slices, pour over them one cup of sugar. Boil one pint of milk, add while boiling the yolks of three eggs well beaten, and one tablespoon of cornstarch made smooth with a little cold milk; stir all the time; as soon as thickened pour over the fruit. Beat the whites of the eggs to a stiff froth, add two tablespoons of powdered sugar, pour over the custard and brown in the oven. Serve ice cold.

LEMON JELLY FILLING.—Boil with beaten eggs, the rind and juice of three lemons, one pound of sugar and one-quarter of a pound of butter to a thick jelly. It is ready for use when taken from the range. This makes a very good filling for tart shells or puffs.

FUDGE.—Take one pint of sugar, three-fourths cup of milk, two squares or one ounce of Baker's chocolate. Let these boil for about ten minutes. Add one teaspoon of butter; take from the fire and flavor with one teaspoon of vanilla. Stir the mixture from three to five minutes, or until it begins to get thick and creamy. Pour into a buttered tin. When cold, cut and serve. It will make a wholesome and delicious confection.

LEMON HONEY.—To two grated lemons add two cups of white sugar, five yolks of eggs, two whites, one-half cup of butter. Cook over a slow fire and stir until thick and clear. Good for tarts.

GRAPE GELATINE JELLY.—Soak one-half box of good gelatine in one cup of cold water. Heat to a boil and pour over the gelatine one cup each of canned grape juice and water. To this add one cup of sugar and the juice of one lemon. Strain and set in a cool place to harden.

COFFEE JELLY.—Two cups of boiling coffee, two tablespoonfuls of cornstarch, sugar to taste. Set on ice to harden. Serve with whipped cream.

WINE JELLY.—One box of gelatine, the juice of two lemons and grated rind of one, the juice of two oranges and grated rind of one. Soak the gelatine in one pint of cold water for half an hour. Then add one and one-half pounds of white sugar, lemons and oranges (rind and juice) with one and one-half pints of boiling water, and lastly add three winecups of sherry wine. Strain through a fine sieve or flannel cloth.

CHOCOLATE OMELET.—Allow one tablet of chocolate, pounded and dissolved in as little cream as possible, to four eggs. When the chocolate is cold add the yolks of the four eggs, a tablespoonful of cream and the whites whipped to a snow. With this mixture proceed as for frying an ordinary omelet, working briskly over a good fire in heated fat; turn the omelet into a dish, glaze quickly with a little chocolate dissolved in water and a little gelatine, and serve promptly.

CLARET SAUCE.—Boil together a half pound of sugar and a half cup of water for five minutes, or until it forms a syrup. Add a half pint of claret. Use when cold.

CRACKER OMELET.—To three slightly beaten eggs add one-half cup of sweet milk and a little salt. Slice in two pieces one-half dozen crackers and lay the inner side downward in hot butter. Turn when brown and pour over the egg mixture. Watch carefully. Turn when brown and lessen heat.

CRANBERRY SAUCE.—Carefully pick out stems that may be among the berries; wash them and add one cup of water. Stew until the berries are soft, then mash and strain and add to the pound of berries one pound of granulated sugar. After adding the sugar boil for ten minutes and turn out into tiny moulds. Keep in a cold place.

MAPLE SUGAR SAUCE.—Melt in a cup of water one cup of maple sugar, simmer and add one-half cup of butter; put in grated nutmeg. Boil once and serve hot.

PEACH SAUCE.—One peach of clingstone peaches, three pounds of white sugar, one pint of vinegar. Dip the peaches in hot water and rub them, then boil them in clear water till soft. Pour off the water; boil the vinegar and sugar together a few minutes, then put in the peaches and boil fifteen or twenty minutes. Put into glasses and make them airtight.

ORANGE SAUCE.—Take the pulp from six good sized oranges. Boil together a half pound of sugar and a gill of water for about five minutes; add the juice of one lemon and pour this into the orange pulp. Use cold.

PINEAPPLE SNOW.—Pare, grate and remove the eyes of the pineapples. Drain the pulp through a sieve. Beat until foamy the whites of four eggs; then slowly add four tablespoonfuls of vanilla. Whip to a stiff froth and stir carefully into the whites of the eggs one pint of cream, together with the pineapple pulp. Serve cold. This is most excellent.

TROPICAL SNOW.—Nine sweet oranges, one cocoanut pared and grated, one cup of powderd sugar, six bananas. Peel and slice the oranges. Put a layer in a glass bowl, then strew with sugar, next put a layer of grated cocoanut. Slice the bananas thin and cover the cocoanut with them. When the dish has been filled, heap with cocoanut. Eat soon or the oranges will toughen.

PEAR HONEY.—Three pounds of sugar, one pint of water, five pears grated and a piece of alum the size of a small lima bean. Boil the alum, water and sugar for seven minutes; then add the pears and boil seven minutes longer.

CURRANT DESSERT.—Put a macaroon in each glass for as many as desired, and add a large teaspoonful of currant jelly. Fill the glasses then with flavored and sweetened whipped cream. Any kind of delicate jelly can be substituted for currant.

VARIOUS DISHES.

GOOD COFFEE.-Do not boil the coffee and don't use chicory, muslin nor other cloths. Never use eggs to make the coffee clear. Buy the coffee green and roast it yourself, and roast just enough to last one week or less. Grind just enough each time to make coffee. Roast it a dark brown, about three shades darker than the roasted coffee you buy from your dealer, and grind it fine in the home mill, almost as fine as ground pepper. There is a double advantage in roasting at home, you are sure of fresh coffee and you can tell the quality better in the green bean than in the roasted. Roasting hides the quality very much. Green coffee loses its flavor very rapidly, especially after it is ground. Don't use a blended coffee. If you like a strong coffee use a good grade of Rio: if you like a mild, delicate flavor use a good grade of Java, Maracaibo, Laguayra, Santos or Cordova; but never mix two kinds. You can regulate the quantity according to your taste—using more or less as you please. Use a French coffee pot with a cylindrical dripper and a perforated bottom, resting on top of the coffee pot proper, into which the liquid coffee falls after percolating through the ground coffee in the dripper. Pour about two tablespoonfuls of cold water into the dripper before putting the boiling water in. This serves to swell the coffee so that the boiling water will not drip through too rapidly. which it would otherwise do and wash down some of the grounds. Use fresh drawn water and pour into dripper as soon as it comes to a boil. Don't use water that has been standing in a pail, or that has been standing on the stove over night. If you do not use fresh water your coffee will be flat and stale. Water that has been standing on the stove or in a vessel over night, or has been boiling for some time loses some of its oxygen, and is not fit to use. Last comes the milk. Don't use raw or cold milk, as it chills the coffee and takes the life out of it. Boil it and use it hot; use fresh milk from the morning's delivery. Be careful not to burn it or the coffee will have a burnt. smoky taste. Scald the pot after using and hang it out in the open air.

WHIPPED CREAM.—If cream will not whip up very readily it should have a little milk added to it. To whip cream easily and quickly it should be very cold. Housekeepers often complain of cream whipping to butter; if it is real cold it will not do this.

RICE.—Steamed rice is much better than boiled. Put the washed rice in a tin basin with new milk or water and add a small lump of butter; set this in the steamer till cooked.

TO CLEAN DRIED CURRANTS.—The best way to clean dried currants is to mix with them a very little dry flour, and shake them in a coarse sieve until all the flour shall have passed through its meshes, then wash them thoroughly and pick out all the stalks, etc., which are generally mixed up with them, and then set on a flat surface in a warm place to dry. Do not attempt to use currants in either cake or pudding until you are quite certain that they are perfectly dry, or until you have dredged some flour over them, otherwise they will sink to the bottom and make your cake or pudding unpalatable.

CHERRY PASTE.—Make a rich pie crust about one-third of an inch thick, and bake a light brown. Have the cherries stoned and well sweetened, and stewed till quite thick, in their own juice. Then pour them into the pastry, and have ready the whites of three eggs, beaten stiff as possible with three tablespoonfuls of powdered sugar. Spread this smoothly over the cherries and let the pie bake again till it is a light brown. Serve cold.

EGG AND SARDINE.—One small box of sardines; remove the fish; allow cold water to slowly flow over them to remove the oil. Remove the skin from the fish; chop fine with one hard boiled egg for every four fish. Work into a paste with one and one-quarter tablespoons of salad dressing to every egg. Season with salt and pepper, spread over thin slices of bread from which the crust has been trimmed and form into sandwiches.

POP-OVERS.—Put one-half pint of flour in a bowl, and add to this one-half pint of milk, in which two eggs have been beaten. Beat all together and strain. Put into greased gem pan, and bake twenty minutes in a quick oven.

POTATO CAKES.—Peel and grate seven medium sized potatoes and permit the liquor to drain off, allow it to rest until the starch of same has been formed. Pour the water off and add to the starch one cup of boiling milk, stirring slowly while adding same; add this milky starch solution to the grated potatoes, stirring all the time; beat two eggs thoroughly and add to potato batter, grate in a good-sized onion and salt to taste. Fry in a pan in hot lard.

FOR COOKING BEANS.—Three cups of old-fashioned yellow-eyed beans, one pound fat salt pork, one teaspoon salt, one-half teaspoon mustard, six tablespoons molasses. Put beans in soak over night in luke warm water; in morning pour off; cover with boiling water for ten minutes; cover again with boiling water, stand until cool, put in earthen pot, add salt, mustard, molasses; put pork on top, fill with boiling water; put in a moderate oven and bake about nine hours. Add more water every two hours. Do not put on a cover.

BROWNIES.—Melt one-third cup of butter, and add one-third cup of sugar, powdered, one-third cup of molasses, one well-beaten egg, and one cup of flour. Drop in buttered tins, and lay a half of a nut kernel on each.

PETIT BRULE.—Take an ordinary sized thick skinned orange. Cut through the peel around the orange. Then force off the peel by passing the handle of a spoon between it and the pulp. Into the cup thus formed put two lumps of sugar and some cinnamon and fill with fine French brandy, and ignite it. Then pour into glasses. The brule will be found to have a pleasant flavor given to it by the orange.

POTATO FRITTERS.—Mash three large, mealy potatoes very lightly, add three well-beaten eggs, two tablespoonfuls of cream, a little lemon juice and some grated nutmeg. Beat all well together for about a quarter of an hour, or until the batter is very light. Drop spoonfuls of it into a deep pan of boiling fat, and when they become a nice brown color take them out and drain them upon soft butter muslin. Serve them with sifted sugar sprinkled over them and with or without wine sauce, as may be preferred.

JELLIED CIDER WITH NUTS.—Soak half a package of gelatine in half pint of cold cider for five minutes, then stir in a pint and a half of boiling cider and a pint of sugar; when clear stir in a cup of the meat of English walnuts or the like and stand in a cool place until set.

CORN LOAF.—Into one pint of boiling water stir two-thirds cup of cornmeal. Cook five minutes. Take from the fire and add one pint of milk (scalded and cooled), one yeast cake (dissolved), one teaspoon of salt, and flour sufficient to make batter. When light, knead until a soft dough, adding flour. Make into loaves and put into greased pan. Cover and let stand for an hour. Bake one hour in a quick oven.

FOR LUNCH.—Take one cup of rich milk, brought to a boil, add a teaspoonful of chopped parsley, with seasoning to suit taste (red pepper improves it), drain ten large oysters, fresh opened, and drop one at a time in the hot milk. When the edges begin to curl add the thickening; mix thoroughly tablespoonful of butter and a teaspoonful of cornstarch, and stir in the hot milk until all is dissolved and thickened; serve hot on buttered toast.

MACAROONS.—One cup of powdered sugar, two small cups of nuts, whites of three eggs, one-half teaspoon of vanilla, two tablespoons of water, one tablespoon of cornstarch. Add the water to the whites and beat to a stiff froth; then gradually add the sugar, sifted, and cornstarch, and flavor; when it is beaten perfectly smooth beat in slowly the nuts, chopped very fine; drop from a teaspoon on buttered paper, keeping them separated; bake slowly in a moderate oven. Any desired flavoring may be used. When using pecans, care must be taken to remove all bits of shells.

GOOD MUSH.—One-half pound of flour, one-half cup of milk, two eggs, one-half pound of butter, three tablespoonfuls of baking powder, one-half cup sugar, one teaspoonful salt, make into a dough. Roll into a sheet one-quarter inch thick and cut with biscuit cutter; bake till a light brown; take from oven, split in two and replace in oven until a delicate brown. Delicious for lunch.

KLONDIKE NUGGETS.—Take two cups cornmeal, two tablespoonfuls of granulated sugar, one teaspoonful of salt, one-half pint of seeded and chopped raisins. Mix and pour over enough boiling water to make a stiff dough, make into cakes with the hands, about one inch thick, and fry in fat until nicely browned.

PEARL HOMINY.—Put a large cupful of pearl hominy in a tin kettle, pour boiling water over, stir, pour off and repeat. Then cover with boiling water and cook over abestos lid an hour, slowly. Add salt, milk and butter until well seasoned. Serve with cream and sugar or butter. It makes a fine breakfast dish; cut in thin slices, dust with flour and brown quickly in hot fat.

CREAM HORSERADISH.—Cream horseradish is made by pressing the vinegar from the horseradish which comes in bottles, and adding to about six tablespoons of the radish a little salt, the beaten yolk of an egg and half a cupful of whipped cream.

MILK JELLY.—Take two calf's feet, well cleaned, and put them in a jar, add a quart of good, new milk and the same quantity of water. Cover the jar well and bake for three and one-half hours in a moderate oven. Remove all fat when cold. If flavoring is desired bake it in lemon peel or spice, and add a little sugar.

BREAKFAST DISH.—A good way to use tough steak is to cut, with a sharp knife, pieces about half an inch wide by one or two inches long, place them in a pan, cover with water and cook until tender; thicken with flour as for gravy, add plenty of butter, scason; allow the mixture to simmer a few minutes and serve hot.

MARROW DUMPLINGS.—Take half a cup of clean marrow, beaten up with one egg, a little salt and some nutmeg. When well mixed, add enough flour to break out with a teaspoonful of soft dumplings, the size of a hickory nut. Roll with the teaspoon in flour, and put them in boiling stock.

TO PREPARE LEMON EXTRACT.—Wash and wipe a number of lemons; grate the yellow rind. Cut the lemon and squeeze, removing the seeds. Put the grated peel with sugar into a wide-mouthed bottle. Add the lemon juice and close tightly.

MUSH GEMS.—Take three cups of sweet milk and three of boiling water. When hot, stir in three-fourths pint of white cornmeal; cook ten minutes, and add two teaspoons of butter and one of salt. Cool and beat three very light eggs into the mush with long strokes. Pour into hot gem pans. Bake twenty minutes. This is an old Southern dish.

GRAPE JUICE PUNCH.—One pint canned grape juice, four lemons, one quart water, sugar to taste. Serve in glasses with cracked ice.

WELSH RAREBIT.—Toast bread brown, butter, dip in boiling water and set in the oven. Heat one-half cup of milk. To this add salt, cayenne pepper, two cups of grated cheese, yolks of two eggs beaten, and stir all the time while adding. When it becomes smooth, pour it over the toast and serve.

POT ROAST.—Place an iron pot on the fire to get hot. Put into the pot two or three slices of clear, fat, salt pork. Fry out the grease.

Cut up three medium sized onions; throw into the pot and let fry to a nice brown color. Pepper and salt a piece of beef weighing about seven pounds, put it into the pot. Then put about three pints of boiling water into it and let cook about two hours, turning the piece of meat several times. When nearly done slice two large carrots fine and put into the pot. When done mix a little flour and water to thicken the gravy.

TERRAPIN.—Take two diamond black terrapins the size of a bread plate, put in a tub of cold water, and let them remain one hour to cleanse them. Have ready a pot of boiling water, drop in terrapin, and let boil fifteen minutes; then take out and put in a pan of cold water to remove the skin, which will peel readily; then put back in the boiling water and boil until the flesh is tender; then take out and put in cold water, remove the shell, and pick in small pieces, else the meat may be stringy. Great care must be exercised not to break the gall bag. The entrails are cut fine, or may be dispensed with; to this quantity take half pound of butter, two tablespoonfuls of flour shaken over it, salt and cayenne pepper to taste; put in a dish and stir carefully and slightly, so as to not mince the meat. When thoroughly heated, sprinkle the eggs on top. About four tablespoonfuls of sherry wine is an improvement. Serve very hot.

CHILI SAUCE.—One dozen red tomatoes, four green peppers, two large onions, two bunches celery, put in a bowl and chop fine; one table-spoonful cloves, four cupfuls good cider vinegar, a little sugar, one table-spoonful cinnamon and celery seed, and a little pepper, cayenne and black. Boil slowly for one hour, then put in jars.

SPICED PEARS.—Boil seven pounds of pears until a fork can go through them, cool them on a dish. Make a syrup of one quart vinegar, one-fourth ounce cloves, three and one-third pounds sugar. Boil with pears from one to two hours.

TOMATO JELLY FOR SALADS.—One can tomatoes, or eight medium sized tomatoes, skinned and stewed; pass through a sieve, and add to them one-fourth box gelatine which has been dissolved in a little hot water, season with pepper and salt, stir well and pour into a mould and place on ice.

CHOW CHOW.—One-half peck green tomatoes, one large head cabbage, six large onions, six green peppers, one bunch celery. Chop these fine, salt to taste and drain over night. Add a bit of mustard seed, sugar to taste, cover with vinegar and let boil about fifteen minutes. Put in two tablespoonfuls turmeric, mixing the turmeric in a little vinegar. Then bottle or jar.

PICKLED LILY.—One peck green tomatoes, one head cabbage, one dozen onions, one-half dozen peppers, chopped fine. Add mustard seed, cinnamon, mace, salt and sugar if you desire. Cover with vinegar and boil two hours in a slow kettle.

HOME-MADE SODA MINT.—Sixteen drops oil of peppermint, on one ounce bicarbonate of soda. Pour over this one quart cold water, and add one ounce spirits of ammonia.

GRAPE CATSUP.—Reduce grapes to a pulp by boiling, strain, and to one quart pulp add one pound sugar, one teaspoonful each of cinnamon and mace, one-half teaspoonful cloves. Boil twenty minutes and thin to desirable consistency with sharp vinegar. Bottle tightly.

CURRANT SHRUB.—Boil currant juice and sugar, in proportion of one pound sugar to one pint juice, five minutes. Stir it constantly while cooling; when cold, bottle it. Use like raspberry shrub, one spoonful or two to a tumbler of water.

BEEF TEA.—One pound beefsteak, cut in small pieces; put into a sauce pan and cover with cold water, set over the stove where it will warm gradually. Boil it five minutes, pour off and put in salt and whole cloves.

BUCKWHEAT CAKES.—One quart water, one pint Indian meal, one teaspoonful salt, two tablespoonfuls yeast, three pints buckwheat.

BLACKBERRY SYRUP.—Take the fruit before it is very ripe, extract the juice, and to each quart add one pound sugar. Skim and boil it half an hour, when cool enough bottle. Add a small tea cup of brandy. From one to four tablespoonfuls may be taken frequently as age and circumstances may require.

CHOCOLATE CRACKERS.—Eighteen tablespoonfuls flour, one-half pound chocolate, one-half teaspoonful soda, one-half teaspoonful cream tartar, one pound brown sugar, eight tablespoonfuls butter, four eggs. Mix all the ingredients in dry, except eggs and chocolate.

SARATOGA CHIPS.—Pare and put in ice water for an hour, one-half dozen large, smooth potatoes. Slice very thin into slightly salted water, where they should remain one hour, then drain in a colander. At least half an hour before you wish to fry the slices, put on the fire some lard. Dry the slices on a clean towel, place in a frying basket, and when the fat is boiling plunge them in until a light brown. Drain on brown paper and stand in a cool place. Sprinkle with salt.

CANNING.

CANNED GOODS.—All canned goods should be opened several hours, if possible, before they are used. This gives them a chance to become aerated, and takes away the rather flat taste they are apt to have. This is especially true of tomatoes. Careful housekeepers do not allow vegetables and fruits to stand during this process in the tins in which they are put up, but have them turned out immediately into a glass or earthen dish.

CANNED CORN.—To one ounce of salcylic acid take fourteen quarts of corn. Proceed same as in canning other fruit.

HOW TO CAN STRAWBERRIES.—When the home season is in its prime, and fine, firm, ripe berries that can pass from the vines to the preserving kettle within a few hours can be had, then is the time to can strawberries. Take eight ounces of sugar to a pint of berries and let them boil eight minutes. Much success in canning fruit depends upon the jars in which it is put, and great care must be taken in regard to the cleanliness of these. Jars that contained pickles or any acid fruit should never be used, and when using old jars, always have new rubber bands.

The method of preserving strawberries with cooking them is very convenient, and the result is delicious fruit. Mash twelve quarts of strawberries with nine pints of sugar, and let it stand in a cool place for several hours. Stir it thoroughly and pack in jars, holding each jar, just before filling, over a lighted candle for a minute to exhaust the

air. The jars should be tightly closed and wiped off, then stand them in a cool, dark place. All small berries can be preserved in this way.

CANNED PEACHES.—Be careful not to bruise the fruit while paring and stoning it; drop each piece in cold water. You should allow two even tablespoonfuls of sugar (scatered between the layers) to each quart of fruit. Place the kettle over the fire so that the peaches are heated slowly to a boil. It is well to leave the fruit boil for a few minutes so that all is heated through. Do not forget to put a cup of water in the kettle before putting in the fruit; this will keep the lower layer from burning.

JELLIES AND JAMS.

RHUBARB JAM.—Peel and string the rhubarb. For every pound of rhubarb take a pound of white sugar, and the peeling of half a lemon, cut fine. Boil slowly, until thick, skim and put in small jars.

BIRD'S NEST JELLY.—Peel and core six medium sized, sound apples. Fill the cores with sugar and bake until the apples are tender. Prepare gelatine jelly of one-half package soaked one-half hour in one-half pint water, then one pint of boiling water to dissolve. Sugar to taste. When it begins to thicken, pour over the apples and place in refrigerator. Serve plain or with whipped cream.

TAPIOCA JELLY.—Soak over night in two cups of water, one cup of tapioca. Slice lemon in it and cook in a double boiler. Strain and mould.

COFFEE JELLY.—One-half box of gelatine, one cup cold water, one cup granulated sugar, three cups very strong coffee. Soak the gelatine one-half hour in the water, pour the boiling hot coffee over, add the sugar, stir, strain into a mold and set near ice. Serve with thin, sweet cream and sugar, or whipped cream.

CRANBERRY JELLY.—One quart cranberries, washed and put on to boil in a half pint of water for ten minutes, then squeeze through a press. Add one pound sugar to the juice, boil rapidly about twenty minutes or until it jellies. Turn in fancy moulds to cool.

GOOD JELLY is made by taking one quart of water to one-half ounce of pulverized alum boiled for a few minutes; to this add eight pounds of white sugar, boiling the same and strain while hot. It can be flavored with vanilla or any flavoring you desire, and will resemble very much the jelly made from fruits.

AN EXCELLENT HONEY is made by bringing to a boil one-half gallon of water with ten and one-half pounds of sugar, and when this is cold, by adding about two pounds of bees' honey and a little peppermint or other flavor.

ICE CREAMS AND ICES.

Many housekeepers deprive themselves of ice creams and ices because they have an idea these dainties ar too much bother and cost too much. Ice creams and ices are refreshing and not as much trouble as some people suppose. A great variety of these can be made at home with little expense and trouble, when one knows exactly how to make them.

It is not absolutely necessary to have a freezer, as a small tin bucket placed inside of a larger one answers the purpose very nicely. Around the small bucket the ice mixed with salt should be packed tightly, and by turning the inside bucket, ice cream can be frozen quickly. Of course, it is always best to have a freezer, and without recommending any particular kind, we might say that one having revolving dashers and working with a crank is the best. When the milk, or cream, is placed in the can, ice should be pounded fine and placed around the can before beginning to turn the crank. Salt should be put in, in the proportion of about one-fourth salt to three-fourths ice, and sometimes a little larger proportion of salt is used. It will require 10 to 12 pounds of ice and 2 to 3 pounds of salt for a gallon freezer, and it will take 21 hours to freeze it; ices take a little longer. Make the ice very fine, and as the ice melts, the water should be drained off before it comes up to the top of the can. At first turn the crank slowly and gradually increase the speed as the mixture freezes. Have a spatula made of hard wood; this should be nearly a foot long and several inches wide and oval shaped at the end, so that you can use it in scraping the cream which adheres to the freezer as the mixture is freezing; it can also be used in working fruit into the cream.

To make good ice cream, use nothing but the best of materials, such as ripe fruit, pure cream and granulated sugar, but do not

use the flavorings of fruit, or fruit, until the cream is frozen. Many people scald the cream and dissolve the sugar in it while the cream is hot, so that the cream does not have such a frozen taste as the raw cream makes it; the ice cream is not so smooth and nice when made of raw cream. When raw cream is used the ice cream generally swells or doubles its bulk. The amount it swells depends on the amount of good cream used. When the mixture is frozen, remove the lid, take the dasher out, and with the spatula scrape away the cream which has adhered to the sides of the can; work the mixture steadily until it becomes smooth and soft: this will take about ten minutes. The lid should then be put on the can, the dasher kept out, and the water that has gathered from the ice should be drained off. The ice and salt should be repacked; place the tub in a cool place for several hours. This will ripen the cream and blend the ingredients that you cannot taste them separately.

Puddings should be made in the same way as ices and creams. In most of the following recipes we use cream, but many who do not desire the ice cream so rich can use part, or all, good milk, as preferred.

In many of the creams, eggs can be used, even where we do not have them named in the recipes. The number can be from one to six, as desired, to each quart of cream. When eggs are used, the yolks should be beaten until creamy, after which the sugar is added and beaten again until this mixture becomes very light; then the whites should be whipped till they become a stiff froth, and the same stirred into the yolks. Never use eggs unless you boil them, because they give the cream a taste unpleasant to many persons. The cream should be set on to boil and the egg mixture stirred into the same while boiling. When the mixture begins to thicken it should be removed from the stove, stirred and the flavoring, vanilla, chocolate, or whatever, stirred in after the cream has been left stand to cool. When this mixture is cold it should be poured into the freezer, and the work of about onehalf hour (which will make as good cream and sometimes better than can be bought) begins.

It may happen that you desire ice cream and have no ice; if ice cannot be gotten, we still have a way to make ice cream. In place of ice and salt, take $3\frac{1}{2}$ pounds of nitrate of ammonia with 3 pounds of water. This does not cost much, and the nitrate of ammonia can be used again if dried by evaporating the water.

When eggs are used, not called for in our recipes, use a little more sugar.

ORANGE ICE CREAM.—Juice of six oranges, one quart of cream, rind of one orange, three-quarters pound of sugar. One-half of the cream is put on the stove and left come to a boil; the sugar is added and stirred until dissolved. It is then taken from the fire and left to cool; after this, the rind and juice of the oranges and the other half of the cream are added. It is then put into the freezer and frozen.

PEACH ICE CREAM.—Three-quarters pound of sugar, one quart of cream, one quart of mellow peaches or one pint can of peaches. This is made same as apricot cream, except mellow peaches are used in place of apricots.

See on another page how apricot ice cream is made.

PINEAPPLE ICE CREAM.—Two pounds of sugar, two large, ripe pineapples, or one quart can, two quarts of cream, the juice of two lemons. Put a quart of the cream and half of the sugar in a boiler, stirring the same till the sugar is dissolved, then take from the fire and cool. Pare, take the eyes and cores out of the pineapples, mixing pineapples with the remainder of the sugar and stirring till the sugar is dissolved. Add the remaining quart of cream to the cream already sweetened. After this is frozen, add the juice of the lemons to the pineapples and stir into the frozen cream. Beat this thoroughly and freeze the same as other creams. If it is not pineapple season, you can use canned pineapples by simply stirring in the juice of the lemons and the whole then into the cream when cold.

RASPBERRY ICE CREAM.—Two quarts of raspberries, two quarts of cream, the juice of two lemons, two pounds of sugar. Boil one-half the sugar with the cream and when cold add the remaining sugar and the

juice of the lemon to the berries, let stand about one hour and strain through fine muslin; and in the meantime add the remaining unsweetened cream to the sweetened cream and freeze. When this is frozen, stir in and beat thoroughly the fruit juice and fruit, as stated before in making other creams. This, as well as other creams, can be made with canned fruit, and when made by using canned fruit, less sugar is required.

STRAWBERRY ICE CREAM.—Three quarts of strawberries, two quarts of cream, two pounds of sugar. With the exception of using lemon juice, this is made the same as raspberry cream.

CHOCOLATE ICE CREAM.—One pound of sugar, two tablespoonfuls of vanilla, one-half teaspoonful of powdered cinnamon, eight ounces of sweet chocolate or four ounces of Baker's chocolate, two quarts of cream. Put on to boil the chocolate, sugar, cinnamon and one half the cream, stir all till smooth, and while hot strain through a fine muslin; then set to cool and freeze.

CHOCOLATE ICE CREAM NO. 2.—Five tablespoonfuls of chocolate, two eggs, three-quarters pound of sugar, one pint of milk, one quart of cream. Bring the milk to a boil, then add the sugar and eggs beaten together, after which rub the chocolate smooth in a little milk and stir into the scalded milk. This should be beaten and placed over the fire till it becomes thick. Stir it constantly; take from the fire to cool. When cold add the cream and it is ready to freeze.

BISQUE ICE CREAM.—Two teaspoonfuls of caramel, two teaspoonfuls of vanilla, eight kisses, one pound of sugar, four lady fingers, one-half pound of macaroons, two quarts of cream. Get stale lady fingers and pound them with the kisses and macaroons through a colander. Put one quart of the cream in a farina boiler to boil, then add the sugar; when the sugar is dissolved, take from the fire and add the remaining cream. After this is frozen, add the pounded cakes, caramel and vanilla and five ounces (or ten tablespoonfuls) of sherry if desired. This all should be beaten, packed and left stand till ready to use, as directed.

CARAMEL ICE CREAM.—One quart of milk, two tablespoonfuls of vanilla, one pound of sugar, two quarts of cream. This cream is made a little different from others. Put one-half pound of granulated sugar into an iron frying pan, stir this till it melts, turns brown, smokes and

boils. Put this into one quart of milk that is ready boiling, stir the same over the fire one minute or so and then take off to cool. When cold add the vanilla, cream and sugar; mix this well and freeze.

COFFEE ICE CREAM—Eight ounces of Mocha or seven ounces of Java, one pound of pulverized sugar, two quarts of cream. Put the coffee (ground coarsely) into a boiler with one quart of cream, stir the same for about ten minutes, then strain it through a fine muslin and press hard to get the strength out; afterwards add the sugar, stirring till dissolved, and then add the remaining quart of cream. Let cool and freeze.

HOKEY POKEY.—Two quarts of milk, two tablespoonfuls of cornstarch, one tablespoonful extract of vanilla, one can of condensed milk.

The milk should be put into a double boiler and set over the fire. Moisten the cornstarch with a small quantity of cold milk, add this to the hot milk and cook two minutes, then add the condensed milk and set aside to cool. After this is cold add the vanilla and freeze.

VANILLA ICE CREAM.—Two small vanilla beans, one pound of granulated sugar, two quarts of cream. Put into a double boiler, over the stove, half of the cream, then add the sugar, and after splitting the beans into halves the seeds should be scraped out and added to the hot cream. Throw this into hot cream and stir till the sugar is dissolved. Set the cream off, remove the bean, and after the cream is cold add the remaining half of the cream and freeze.

VANILLA ICE CREAM.—Three-fourths pound of sugar, two table-spoonfuls of vanilla, six eggs, one quart of cream. Beat the yolks of eggs and sugar together, until very light, and then add the whites that have been beaten to a stiff froth. Pour this into the whole amount of cream (which has been put into a boiler to boil), stirring until it becomes thick, then take from the fire and add the vanilla. Start to freeze.

VANILLA ICE CREAM.—One tablespoonful of vanilla, one pint of cream, yolks of six eggs, one-half pound of sugar, one pint of milk. The yolks of the eggs and the sugar should be beaten together and added to the milk (which has been set on to boil), and the whole stirred constantly till it becomes thick; then take from the fire and leave it cool; afterwards add the vanilla and freeze.

GELATINE ICE CREAM.—Two tablespoonfuls of vanilla extract, one-half box of gelatine, ten ounces of sugar, one pint of milk, one quart of cream. The above makes a very nice cream when frozen. The gelatine should be covered with milk and left stand to cool one-half hour or more, then put into a double boiler; when boiling hot add the sugar, stirring till dissolved. It should then be set off to cool, the vanilla added, and it is ready to freeze.

BANANA ICE CREAM.—Four bananas, yolks of six eggs, one-half pound of sugar, one pint of milk, one pint of cream. Beat the sugar and yolks of eggs together till light and add this mixture to the milk which has been scalded, stirring the same till it thickens, then add the cream. The bananas should be mashed through a colander and added to the mixture after it has been cold. It is then ready for the freezer.

LEMON ICE CREAM.—One pound of sugar, two pints of cream, four large lemons. Grate the yellow rind of the lemons into the sugar, mixing the same and rubbing them well together, then add the juice to the sugar; afterwards add the cream, stirring the same till the sugar is dissolved. Then start to freeze.

LEMON ICE CREAM NO. 2.—The grated rind of six lemons, juice of two oranges, juice of four lemons, eighteen ounces of sugar, two quarts of cream. First mix the orange and lemon juices and the rind of the lemons together, then stand this mixture in a cold place for three-quarters of an hour. Also bring the cream to a boil and let it cool. When the cream is cold, freeze it partly and add the juice and sugar mixture; start to freeze by turning the crank rapidly at first for a few minutes.

ALMOND ICE CREAM.—Twenty ounces of sugar, four ounces of Jordan almonds, two quarts of cream, the yolks of twelve eggs. Peel the almonds, which can be easily done by dipping them in boiling hot water, and then chop them fine. With these chopped almonds put in four tablespoonfuls of granulated sugar, stirring the mixture till the almonds are a brownish color. Set away, and when cool pound to a paste. Put the cream in a boiler, bring it to a boil; to this, while hot, add the eggs and sugar which have been beaten light. Stir this mixture till it becomes thick, then take from the fire and add the almonds; when it becomes cool add one-half pint of sherry, if you have it. Start to freeze.

APRICOT ICE CREAM.—Yolks of fourteen eggs, three tablespoonfuls of maraschino, one quart of cream, one pound of sugar, one pint of water, one quart can of apricots. Boil the sugar and water for about five minutes, then add the yolks of the eggs (beaten) to the hot syrup (which has been skimmed); beat until it becomes like sponge cake batter, then add the maraschino and cream. Freeze this mixture and then add the apricots that have been pressed through a fine sieve. Set aside for several hours; then it will be ready for use.

COCOANUT ICE CREAM.—Two cocoanuts grated, two tablespoonfuls of vanilla, one pound of sugar, two quarts of cream. One-half the cream should be put in a boiler and the sugar stirred in while it is hot; set from the fire and when cold add the remaining cream, also the cocoanut and vanilla. Freeze and pack as directed.

ICES.

Ices can be made at a small cost and with very little trouble, if made according to the directions. They are made with the juices of ripe fruits, sweetened and frozen the same as ice cream. The juices must not be sweetened excessively else they will not freeze.

Clarified sugar should be used in making water ices. This may be prepared as follows: To two pounds of sugar take one quart of water and about one-half part of the white of an egg; this should be boiled ten minutes and skimmed. Let this mixture get cold and then add the flavoring desired. It will take a much longer time to freeze water ices than ice cream. The crank should be turned slowly at first, then left stand for five minutes, then turned again, and so on till the water ice is frozen. When the crank can hardly be turned any more, take out the dasher and prepare in the same way, beating it and packing it as directed for the ice cream. If you do not have fresh fruits, jelly of fruits can be used. With every two quarts of water one pound of sugar and two pints of jelly should be used.

When you wish to make sherbet in place of water ice, the same procedure is necessary until the mixture goes into the freezer. When you wish sherbet turn the dasher rapidly right along until the mixture is frozen, then when removing the dasher, add the white of an egg, which has been beaten to a froth and to which a tablespoonful of powdered sugar has been added after the egg has been beaten to a froth. Then the whole mixture should be beaten and set to ripen.

CURRANT WATER ICE.—Two pints of boiling water, two pounds of sugar, two pints of red currant juice. Stir the sugar into the boiling water until dissolved and add the currant juice when cold; freeze as directed for water ices.

CHERRY WATER ICE.—One quart of water, one pound of sugar, one quart of sour cherries. Boil the sugar and water together for ten minutes. Stone the cherries, add them to the syrup, and stand aside until perfectly cold. Press through a very fine sieve and freeze.

LEMON WATER ICE.—One and one-fourth pounds of sugar, one orange, one quart of water, four large juicy lemons. Put the water and sugar on the stove to boil. Add the chipped rind from three of the lemons and the orange to the syrup and boil for five minutes; then stand aside to cool. Add the juice from the lemons and orange to the cold syrup, then strain it through a cloth and freeze as directed for water ice.

ORANGE WATER ICE.—One quart of water, one pound of sugar, twelve large juicy oranges. Make this ice the same as lemon, chipping the rinds from three oranges.

PEACH WATER ICE.—One quart of water, one-half pound of sugar, one lemon, one quart can of peaches. Make this the same as apricot ice, except use peaches in place of apricots.

RASPBERY WATER ICE.—One pound of sugar, juice of two lemons, one quart of water, one quart of red raspberries. To the berries add the juice of the lemon and sugar, stir and let it stand for one hour, then mash, add the water and strain through a cloth; freeze as directed.

STRAWBERRY WATER ICE.—Juice of two lemons, one quart of water, one pound of sugar. one quart of berries. Mash the strawberries and to them add the lemon juice and sugar, stand this aside for one hour, then add the water, strain through a cloth and freeze.

LEMON SHERBET.—One and one-fourth pounds of sugar, one quart of water, four large juicy lemons. Boil the sugar and water, chip the yellow rind from three of the lemons and add this to the syrup; boil the whole for five minutes, then stand aside to cool. Add the juice of the lemon to this mixture when cold and strain through a cloth. Freeze and add the meringue.

ORANGE SHERBET.—One pound of sugar, one pint of orange juice, one quart of water, two tablespoonfuls of gelatine. The gelatine should be covered with a little cold water and soaked a half hour. Add the gelatine after the sugar and water have boiled for five minutes, then stand away to cool. Add the orange juice when cold and strain through a fine sieve. Freeze and add the meringue.

FROZEN PEACHES.—Six peach kernels, two pounds of peaches, one and one-half pounds of sugar, one quart of water. Pare and take out the stones of the peaches. Add the sugar and kernels (which have been pounded to a paste) to the water, boil five minutes, strain and let cool. Mash the peaches and add them to the mixture when cold, then freeze, turning the crank slowly. Repack and stand away to ripen.

FROZEN STRAWBERRIES.—One pound of sugar, one quart of strawberries, one quart of water, the juice of two lemons. Add to the berries the lemon juice and sugar and stand aside for one hour. Mash the berries, add the water and stir until the sugar is dissolved. Freeze slowly.

FROZEN CUSTARD.—One cup of sugar (one-half pound), two table-spoonfuls of cornstarch, one quart of milk, one tablespoonful of vanilla, four eggs. Put the milk in a farina boiler to boil. Moisten the cornstarch with a small quantity of cold milk and add it to the hot milk, stir until it begins to thicken. Add the eggs and sugar, which have been beaten together until light, to the hot milk; cook for one minute; take from the fire and add the vanilla. When cold, freeze same as ice cream.

SHERRY SHERBET.—Three pints of milk, one and one-half pint of sugar, juice of one lemon, one tablespoonful of gelatine dissolved in as little water as possible and sherry wine to taste; put in freezer, pack with chopped ice and salt and freeze as ice cream.

ORANGE SORBET.—Take one pound of granulated sugar, grate the yellow rind from an orange, cover with water and boil five minutes. Then strain and boil to a thick syrup. When cold add the juice of six oranges (or one pint of juice) and the juice of two lemons. Freeze and serve in glasses.

PINEAPPLE SHERBET.—First pare the pineapple and pick off the tender pulp from the core; then add one pint of sugar, one pint of water, juice of one lemon, and a tablespoonful of gelatine, which should first be soaked in cold water, then dissolved in boiling water. It can be frozen till hard, or mushy if preferred.

A DELICIOUS SWEET.—To a pound of maple-sugar broken into bits a pint of sweet cream is added, and the mixture boiled for one hour in a porcelain-lined sauce pan. It should be stirred constantly in one direction. When it is nearly done, chopped butternuts are mixed in, or walnuts may be used, though the former are the approved adjunct. When the boiling is completed the sauce pan is taken from the fire and the stirring continued until the mixture cools and begins to thicken. Then it is poured on buttered plates and allowed to harden, then cut in cubes.

CANDIES.

CHRISTMAS CANDY.—Take one pint of water, butter as large as a cocoanut, and two pounds of loaf sugar. Boil until it hardens if dropped in water. Melt in boiling water one full teaspoonful of gum arabic and one scant teaspoonful of cream of tartar; add this to the sugar. Boil a minute longer and pour into buttered pan, dropping into each a few drops of sassafras, peppermint, cloves or lemon. Leave some in the kettle to color red with fruit color. When cool, pull until white and roll both the red and white together and cut in lengths. Lemon is also a good flavor. Shapes of all kinds may be made.

CHOCOLATE CANDY.—Cut into small pieces two squares of unsweetened chocolate, mix with three-quarters of a cup of milk and three cups of pulverized sugar, and set on the range until it boils, stirring constantly and adding a dessert-spoon of butter. When you think it has boiled sufficiently test by dropping a little into cold water; if it is firm it will be done—do not allow it to cook until it becomes brittle; then add one teaspoon of vanilla extract, and pour into buttered plates. As soon as it is firm, and before it is quite cool, cut it into squares the size of caramels.

NUT CANDY.—Boil down any quantity of molasses; when done stir in a pinch of soda. The nuts may be stirred in or put in a pan and the molasses poured over. CHOCOLATE PEPPERMINTS.—Take two pounds of confectioner's sugar and add enough water to make it the right coasistency to roll into balls; flavor with peppermint and roll out on waxed paper with a rolling-pin; cut out the peppermints; with water in the under part of the chafing-dish, melt half a pound of chocolate and dip the peppermints in on the end of a fork. Set on waxed paper to harden.

COCOANUT CANDY.—Grate the meat of a cocoanut, and having ready two pounds finely sifted sugar, and the beaten whites of two eggs, also the milk of the cocoanut, mix altogether and make into little cakes. In a short time the candy will be dry enough to eat.

FIG CANDY.—To make it, boil one cup of sugar and a third of a cup of water together without stirring them until the mixture is a pale amber color; stir in a quarter of a teaspoonful of cream of tartar, add half a pound of figs, chopped fine, and turn the whole into a buttered dish. Cut into squares when almost cold.

MOLASSES CANDY.—One pint baking molasses, one-half pound brown sugar, one-half cup vinegar, one tablespoonful soda. Add nuts and stir until light.

CARAMELS.—Three pounds brown sugar, one-half pound chocolate, one-half pound butter, two tablespoonfuls molasses, same quantity vine-gar, one cup cream of milk. Boil twenty-five minutes. When off the fire add vanillates Beat ten minutes to granulate, or if crisp is preferred, do not beat.

CHOCOLATE CREAMS.—To one pound of sugar use the white of one egg, two tablespoonfuls of water, one teaspoonful of vanilla.

MAPLE CREAM.—To one pound of maple sugar take half a pint of cream; cook until it hardens in water; stir frequently; beat until cool.

BUTTER SCOTCH.—Two large cups brown sugar, one-half cup butter, one-half cup water. Cook until it snaps or strings as poured from the spoon. Pour thin upon buttered plates and when nearly cold score it in squares.

PANOCHA.—A Spanish confection: Two pints of light brown sugar, one pint of walnut meats, broken into quarters; one cup of cream, tea-

spoonful of vanilla; boil the sugar and cream together until it begins to sugar on the sides of kettle. At this point put in walnut meats and vanilla, after which let it boil three minutes, and turn in buttered pans quite thick.

CHOCOLATE PASTE.—Boil three cups soft white sugar, one cup sweet milk, one lump butter, the size of a walnut, one-half cake chocolate. After started to boil, let it continue boiling for eight minutes, stirring continually. After it is taken off the stove flavor with vanilla, then beat until it granulates.

CANDIED POPCORN.—Put into a kettle one tablespoonful of butter, three tablespoonfuls of water, one cup of sugar. Boil this until it begins to candy, then throw in three quarts of popped corn and stir till cold.

WINES.

ANY KIND OF WINE.

RECIPE NO. 1.—One quart of juice, one pound of sugar, one-half quart of water. As it ferments, fill with water. Cork after done fermenting.

RECIPE NO. 2.—Three quarts of juice, four pounds of sugar; add water sufficient to fill gallon jug. While fermenting keep filled by adding water.

DANDELION WINE.—Six quarts dandelion flowers scalded in one gallon of water. Press and strain. To this add six pounds of sugar and the juice of two lemons, also one-half cup of yeast.

GRAPE WINE.—To one gallon of grape juice take three pounds of granulated sugar. This should be well strained, then put in a jar and left to ferment, when finished fermenting the skum is taken off, the wine strained and bottled.

BLACKBERRY WINE.—Wash the berries and put one pint of boiling water to each two quarts of berries. Let this mixture stand for twenty-four hours and stir the same occasionally; strain and put into a jug

or keg. To this amount of mixture one pound of sugar and one-half pint of rye whiskey should be used, or one-eighth of a pint of alcohol. If this is put in a jug and corked tightly, you will have good wine.

GRAPE WINE.—Take ten pounds of freshly picked and ripe grapes, put them into a jar and cover over them three quarts of boiling soft water. Squeeze them thoroughly with the hands when sufficiently cool, and let them stand about three days and keep a cloth over the jar; after this, squeeze out the juice and add five pounds of crushed sugar, and let this remain in the jar eight days longer; then take off the skum, strain and bottle it. Leave it open until it is fermented; it should then be strained another time, bottled tight and the bottles laid in a cool place.

RASPBERRY VINEGAR.—To three quarts of raspberries add one pint of vinegar; mash the berries and let stand for twenty-four hours, then strain the juice. Into a pint of juice put one pound of white sugar, then let it come to a boil three times, and every time it comes to a boil take it off and skim, then bottle while warm.

BILLS OF FARE.

The following variety will enable any one to prepare meals for special occasions and for every day in the week.

BILL OF FARE FOR CHRISTMAS.

BREAKFAST.

Oranges.

Oatmeal and Cream.

Fish. Rolls.

Coffee. DINNER.

Celery Soup.

Roast Turkey, Giblet Sauce.

Cranberries.

Canned Succotash. Potatoes.

Spiced Peaches. Canned Fruit. Cocoa.

Cakes.

SUPPER.

Sliced Beef. Browned Potatoes.

Stewed Apricots.

Bread and Butter.

Small Cakes.

Tea.

Doughnuts.

BILL OF FARE FOR NEW YEAR'S Baked Apples.

DAY.

BREAKFAST.

Sugared Oranges.

Cerealine, Sugar and Cream.

Salt-rising Bread.

Broiled Salt Mackerel, Crullers.

Corn Muffins. Fried Calf's Brains. Coffee.

Fried Potatoes.

LUNCHEON. Toasted Crackers. Fried Oysters.

Cold Milk Rolls.

Potato Salad.

Hot Gingerbread.

DINNER.

Clear Soup.

Salted Almonds. Boiled Onions.

Roast Goose, Apple Sauce. Olives.

Mashed Potatoes.

Stewed Tomatoes.

Celery. Cabbage Slaw. Pickles,

Chicken Salad. Grape Jelly.

Cheese. Wafers.

Mince Pie. Lemon Tarts.

Frozen Pudding. Cake.

Nuts. Fruits. Bonbons. Hot Coffee.

MEALS FOR EACH DAY OF THE WEEK.

MONDAY.

BREAKFAST.

Sausages. Buckwheat Cakes. Coffee.

LUNCHEON.

Beef Hash.

Bread and Butter.

Canned Cherries.

Chocolate.

DINNER.

Consomme.

Broiled Sirloin Steak.

Baked Potatoes.

Boiled White Onions, Cream Sauce.

Lettuce Salad.

Chocolate Chocolate Pudding.

Coffee.

BREAKFAST.

Oatmeal, with Cream. Bananas.

Eggs on Toast. Bacon. Cornbread. Coffee.

LUNCHEON.

Lamb Chops.

Bread and Butter. Apple Cake. mon Sauce. Cocoa.

DINNER.

Mock Turtle Soup.

Porterhouse Steak.

Mashed Potatoes.

Parsnips. Custard.

Celery.

Coffee

TUESDAY.

BREAKFAST.

Oranges.

Oatmeal and Cream. Broiled Beefsteak.

Warmed Potatoes.

Griddle Cakes, Syrup. Coffee.

DINNER.

Vegetable Soup.

Haricot of Mutton, Barberry Jelly. Baked Macaroni with Cheese.

Mashed Potatoes.

Salad.

White Bread. Pie.

Cheese.

ATTPPER.

Sliced Meat.

Rice and Cream.

Berries.

Graham and White Bread.

Tea

BREAKFAST.

Bananas.

Whole Wheat Biscuit.

Codfish Balls.

Waffles, Maple Syrup. Coffee.

LUNCHEON.

Scrambled Eggs.

Rice Cakes. Prunes.

> Mixed Cakes. Tea.

DINNER.

Vegetable Soup.

Broiled Canned Salmon Steaks.

Cold Sliced Mutton.

Potatoes. White Onions.

Crackers. Olives. Cheese. Homemade Apple Pie

Coffee.

WEDNESDAY.

BREAKFAST.

Crystalized Currants. Graham Mush.

Posched Eggs on Toast.

Puffs. Coffee.

DINNER.

Broiled Salmon Steak.

Caper Sauce. Boiled Potatoes. Creamed Green Beans.

Corn Pudding. Pickles.

Corn Muffins.

Strawberry Shortcake. Cream. SUPPER.

Sliced Cold Meat.

Cream of Horseradish.

Rhubarb. Jam.

Bread and Butter.

Fruit Crackers.

Cocoa.

BREAKFAST.

Hominy with Milk.

Hamburg Steak. Tonat.

Coffee.

LUNCHEON.

Beef on Toast.

Brown Bread and Butter.

Cold Rice Pudding.

Cookies.

Tea.

DINNER.

Mashed Potatoes. Lamb Chops. Sweet Potatoes.

Fried Parsnips.

Macaroni, with Tomato Sauce.

Apple Meringue.

Coffee.

THURSDAY. BREAKFAST.

Grapes and Apples.

Granula and Cream.

Broiled Beefsteak.

Stewed Potatoes.

Bread.

Buckwheat.

Coffee.

DINNER.

Pot Pie.

Baked Sweet Potatoes.

Cabbage and Celery Salad.

Buttered Beets.

Current Jelly. Whole Wheat Bread.

Raspberry Charlotte.

SUPPER.

Sliced Veal Loaf.

Olives.

Stewed Peaches.

Sally Lunn.

Sponge Cream Cookies.

Tea.

BREAKFAST.

Sugar and Milk. Oatmeal.

Sausages.

Buckwheat Cakes.

Toast. Coffee.

LUNCHEON.

Curry of Meat.

Rice. Bread. Plain Cake.

Prunes.

Tea.

DINNER.

Tomato Soup.

Boiled Leg of Mutton.

Caper Sauce.

Potatoes. Corn.

White Onions.

Cocoanut Pie. Coffee.

Cheese.

FRIDAY.

BREAKFAST. Oatmeal.

Sugar and Cream. Boiled Eggs. Fried Potatoes.

Muffins.

Coffee.

LUNCHEON.

Cold Mutton. Creamed Potatoes.

Bread.

Sweet Pickled Peaches.

Cocoa.

Cookies.

DINNER.

Tomato Soup.

Pot Roast of Beef.

Potatoes.

Squash.

Celery Salad. Apple Meringue.

Coffee.

BREAKFAST.

Baked Apples with Cream.

Oatflakes. Poached Eggs.

Griddle Cakes.

Coffee.

LUNCHEON.

Corn Fritters. Hamburg Steak.

Thin Sliced Bread.

Butter. Plain Cake.

Peach Preserves.

Cocoa.

DINNER.

Parsnip Soup.

Roast Shoulder of Mutton.

Sweet Potatoes. Mashed Potatoes.

Macaroni with Cheese.

Snow Pudding.

Coffee.

SATURDAY.

BREAKFAST.

Baked Apples.

Toasted Shredded Wheat Biscuits. Fried Liver and Breakfast Bacon.

Baked Potatoes.

Ginger Snaps.

Coffee.

DINNER.

Panned Beefsteak.

Steamed White Wheat. Gravv.

Stewed Lima Beans.

Hot Cabbage Slaw.

Chocolate Cake Pudding.

Coffee.

SUPPER.

Fruit.

Warm Rolls. Meat Cakes. Stewed Evaporated Peaches.

Crackers. Jelly. BREAKFAST.

Apples and Dates. Corn Mush and Cream.

Fried Calves' Liver and Bacon.

Stewed Potatoes.

Graham Puffs.

Coffee.

DINNER.

Fish Chowder.

Mixed Pickles. Celery.

Rice Croquettes.

Baked Sweet Potatoes.

Thin Slices Veal Loaf.

Quince Jelly. Apple Pie.

> Cheese. Coffee.

SUPPER.

Bread and Butter.

Prunes. Cookies.

Cold Meat.

Peaches and Cream. Tea. Milk.

SUNDAY.

BREAKFAST.

Wheatlet. Cream and Sugar.

Boiled Eggs.

Toast.

Coffee. LUNCHEON.

Bread Omelet.

French Fried Potatoes.

Preserved Ginger.

Cocoa.

DINNER.

Cream of Celery Soup.

Roast Mutton. Creamed Potatoes.

Glazed Sweet Potatoes.

Lettuce Salad. Apple Meringue Coffee.

BREAKFAST.

Bananas.

Rye Mush, Hamburg Steak.

Steamed Rice.

Saratoga Potatoes.

Graham Muffins. Coffee.

DINNER.

Celery Soup.

Oyster Pie.

Stewed Tomatoes. Spiced Grapes.

Scalloped Potatoes.

White Bread. Apple Jelly.

> Cookies. Coffee.

> > SUPPER.

Fruit.

Cream Toast.

Scrambled Eggs.

Prune Sauce. Loaf Cake.

Graham Crackers.

Tea.

HOW TO COOK FOR INVALIDS.

BEEF TEA.—Put one pound of very thin beef through a meat cutter. Cover it with about a pint of cold water and stir well with a wooden spoon, if you have one. Leave it stand two or three hours. Place it over the fire and cook until it almost boils. Then strain and add the white of one egg beaten. Put it back on the fire for a minute or two and then strain through a double thickness of cheesecloth. To this add one-fourth of teaspoonful of salt and set in a cold place. The tea, if properly made, is clear and has a dark color. The patient should drink it very hot. To boil this would be to spoil it. A slight flavoring such as celery seed can be added to avoid monotony.

EXTRACT AND JUICE OF BEEF.—Beef tea differs from beef juice in that beef juice is the juice and water of the beef and beef tea is the juice alone diluted or weakened in water. Beef tea is the better, for being diluted it is more easily digested. Broil quickly over a hot fire a piece of beef, about an inch in thickness. Brown on both sides; place on a heated dish; cut it into small pieces, then squeeze the juice by means of a lemon squeezer.

BROTHS.—Broths with few exceptions, are of little value to invalids so far as nourishing them. They will, however, stimulate the appetite. Rice, barley and several other cereal broths are the most nourishing. To make mutton broth, select a piece of mutton and cut it fine by means of a chopper. Put it in a kettle with about two quarts of water. Bring water slowly to a boil and set it (after skimming) on the back part of the stove for several hours. Then add about two ounces of rice and a quarter of a teaspoon of mace or celery seed. It should then be strained and stood in a cool place, and the fat should be removed. Before serving, heat it again in a double boiler.

MILK FOR INVALIDS.—Milk is frequently disagreeable to invalids. If so, it can be made more pleasant by flavoring as in beef tea. For typhoid fever milk and barley water are given. A thin plum porridge is also excellent. Halve a dozen fine raisins and seed them. Put them and a quart of milk in a double boiler. Heat the same as for beef tea, and add two teaspoons of arrowroot moistened in cold milk. Stir it until it begins to thicken, strain and cool.

BARLEY WATER.—Wash and put into a sauce pan two ounces of pearled barley. Cover with cold water; boil and drain. Return this to the sauce pan and add two quarts of cold water. Boil until reduced to about one quart. Strain, and add a teaspoon of salt. Stand in a cold place, and serve with two-thirds milk, one-third barley water.

SAGO GRUEL.—Put 1 tablespoon of sago into a quart of cold water, leaving it to soak thirty minutes. Cook it about half an hour and strain. If served warm, add a spoonful of sugar, a little grated lemon rind and two tablespoons of whipped cream. Tapioca may be substituted for sago. A flavoring of raisin, mace or bay leaves may be used.

HOW TO MAKE TOAST.—When people are ill and cannot masticate their food, toast is more easily digested if hot milk is poured over it just before serving. Any butter that is used should be spread over the toast while warm, before the milk is poured on. In toasting bread, the starch the bread contains is transformed into sugar.

Toast water is made by placing a piece of toast in a glass of boiling water and letting it remain for about twenty-five minutes, the glass being covered. Strain and cool.

EGGS. FROTHED OR WHIPPED.—For frothed eggs, beat the white of one egg, place it in a cup and make a hole in the centre of it for the yolk; put in the yolk and then put the cup in a pan containing boiling water. Cook one minute with the saucepan covered. Serve with butter and a grain of salt.

For eggnog, do as above, but after the yolk is added, beat again and pour over it one-half pint of scalding milk; beat all the time; turn from one cup to another.

Improperly cooked eggs frequently cause a "set back" to an invalid. Eggs are not acceptable to all forms of disease.

FOR PERSONS SUFFERING FROM INDIGESTION.—Such persons should bathe every morning in tepid water, and dry themselves by rubbing briskly. Water should be used in abundance, inside and outside. It has been truly said that to be freed of indigestion, a person must starve it out. Only foods that can be digested in the stomach should be partaken of without fear. Milk and barley water as given above (and other kinds of food given for invalids) should be eaten. Boiled rice and scraped beef broiled are both good.

LONG AND THOROUGH COOKING IS ESSENTIAL.—All foods should be cooked until all starchy substances are rendered digestible. The length of time it will take eggs (cooked in different ways) to digest are as follows: White of raw eggs take one hour and a half; soft boiled, two hours and a half; hard-boiled, three to four hours. Browned toast bread digests almost immediately.

OILS FOR THE HUMAN SYSTEM.—Systems of machinery require oil. So does the human system. This is obtained from fats and fatty substances. Butter provides the most of this for man. Cream, held in the mouth and swallowed slowly is conducive to this purpose.

HYGIENIC COFFEE, HOW PREPARED.—Buy a pound of coffee, (powdered), consisting of two-thirds Java and one-third Mocha. Into a percolating pot put two teaspoons of chicory and four tablespoons of the coffee. Pour over this in the straining pot one quart of freshly boiled water. Cover the pot and permit the water to strain through slowly. Fill each cup with two-thirds coffee and one-third milk. Drink without sugar. Persons troubled with indigestion should never use cream in their coffee.

THE VALUE OF OATMEAL.—Oatmeal contains, when cooked well and eaten with milk, without cream and sugar (these last two should never be used if you wish to get the most nourishment) the following properties:

	In 50 Parts.
Starch,	31.50
Mineral matter,	1.05
Water,	2.50
Muscle-forming food,	8.05
Fat,	5.05
Cellulose,	1.85

All starchy foods should be thoroughly masticated. All foods should be cut across the grain. Care is one of the most essential things for those suffering from indigestion to cultivate, especially in the selection of the food to eat. Never fill the mouth with a variety of substances. Take one substance, masticate it thoroughly, and swallow slowly.

The following may be eaten without fear by dyspeptics and with much benefit accruing from them:

Beef, boiled, broiled, baked or Cup custard. roasted. Soft custards. Mutton, boiled, broiled, baked or Whipped cream.

Prunes, figs or dates stewed with-Chicken, roasted or baked, boiled or out sugar. broiled. Lettuce.

Birds. Celery.

White-fleshed fish, boiled or broiled. Cream soups, as lettuce or celery. steamed, posched, soft-Raw cabbage.

boiled; yolks hard-boiled, pressed New turnips cooked in unsalted

through a sieve on milk toast. water, served with cream sauce. Very young peas pressed through a

Sweetbreads, broiled or creamed. Olive oil, venison, butter.

Whole wheat bread, baked well.

Boiled rice.

Hygienic coffee. Rice pudding. Very weak tea.

Lettuce, onions and most all green vegetables are cleansing to the system. Cream soups are excellent. Onions cooked in unsalted water until tender are also excellent. Take two ounces of onions to every pint of milk. Boil them and press them through a sieve; add hot milk and thicken with arrowroot. Season with salt and pepper.

sieve.

Cress.

Dyspeptics should not partake of the following:

What a dyspeptic should not eat:

All sweets. Iced water.

Beets. Ovsters, raw or fried. Boiled coffee. Pork in all forms.

Boiled tea. Potatoes. Crackers. Pickles.

Cakes. Red or dark fish. Salt foods. Cooked cabbage.

Corn. green. Turkey. Clams. Veal. Fried foods. White bread.

Flavored soda water.

THINGS EASY TO DIGEST.—Plain boiled or baked potatoes with a little butter are easy to digest. Butter, as stated above, is an excellent fat. Potatoes fried in heated butter are indigestible and worthless for nourishment. Broiled, roasted or boiled beef is easily digested, if the ordinary care is taken in preparing the same. If fried,

beef is not easily digested; it irritates the stomach. It can readily be seen that broiled, roasted or boiled foods are the most nourishing. Milk, flour, butter and chicken are all valuable if properly prepared.

A SIMPLE BREAKFAST.—Fruit should be used for breakfast. Baked, steamed or raw apple, ripe peaches, a bunch of grapes, followed by a dish of well-cooked meal with milk (no sugar), and a slice of whole wheat bread, and if accustomed to coffee, a small cup of good coffee, using heated milk. Avoid a heavy breakfast.

LUNCH AND DINNER.—The midday meal should consist of cream soup, two or three slices of whole bread and a little butter, a little chopped meat (as Hamburg steak) and fruit. Rice and milk, a good cup custard or a light pudding with a simple dressing should conclude the meal.

DINNER.—This meal should consist of a clear soup, entirely of vegetable matter, such as a light tomato soup, with beef or mutton, cooked as above stated, broiled, roasted or boiled; starchy vegetables, potatoes, etc.; green vegetables, as cabbage, green peas or beans. Follow this with a salad, a little cheese, bread or wafers, and a light dessert.

Never eat a hearty meal when exhausted, but instead take a cracker and cup of tea. This will give enough stimulant and a little strength, allowing the body to regain its usual vigor, and in two hours a full meal can be eaten and enjoyed.

When one feels "tired out," take a cup of hot milk with a pinch of salt and observe the magical results.

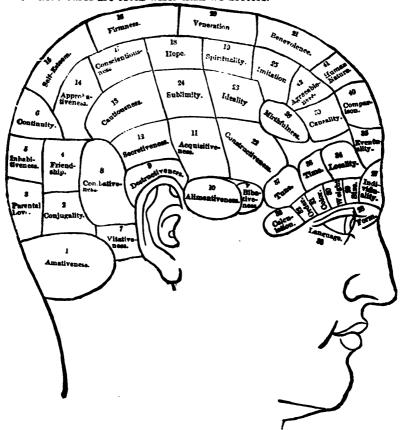
VEGETABLES AS MEDICINE.—We cannot over estimate the value of green food as a preservative of health. Nature always provides her own remedies and many of the common vegetables are actually medicinal. Some of the best physicians have for years prescribed spinach for patients with indigestion, and a French proverb says: "A dish of spinach is equal to a liver pill."

Lettuce salad is a sure cure for sleeplessness, using it with plain dressing in cases of dyspepsia and using lemon juice in place of vinegar.

Nothing will beautify the complexion so much as the free use of lemons. They can be used many ways, and when used in large quantities they will be found valuable in cases of rheumatism, as well as many other diseases.

Onions are a well known preventive of scurvy, and stops bound for Arctic regions always have a supply of them on hand. If you wish to clear the skin, eat a large, raw onion with salt before going to bed. Spring onions are the best of all and they will be found an excellent aid to indigestion, if eaten with cream or sliced raw in vinegar.

Baked apples and stewed prunes are pleasant medicines and should be used freely, and one of the best physicians said: "Old women with their herb cures are often wiser than we doctors."



Phrenology chart, showing the organs of the head.



Another doctor book? No; but some practical helps, hints and treatments that have saved the lives of some dear ones of my acquaintance where proper medical skill could not be administered quickly; and although I advise a skillful physician to be called in any serious case, the following chapter will be valuable in case of accidents and emergencies when a doctor cannot be secured on the spur of the moment. Moreover, many common ailments can be cured by home remedies when drugs will take no effect, and many ordinary diseases, such as catarrh, rheumatism, etc., can be cured with little or no expense. Having had catarrh very bad myself, and receiving no relief from expensive medicines, I found much more relief, and in fact a cure, for this and other ailments, by using simple remedies, such as are given in this book.

Accidents will happen when a physician cannot be called at once, as in the case of burns, scalds, poisoning, etc., and in fact it will not be necessary to call a physician, as a rule, if the remedies here given are applied. Sometimes when you find it necessary to go for a physician you can get hints from this book which will point out things to be done till the doctor comes, and you may thereby save life. In long continued sickness, you may desire to know something about nursing the patient, as doctors acknowledge that to be half the battle.

HOW TO PRESERVE HEALTH.

"A prudent man foreseeth the evil, and fleeth; but the simple pass on and are punished."

Nature demands that we obey her laws, and it is much easier and much less expensive to try, by proper care of ourselves, to retain good health than it is to cure many ailments which come from abusing our bodies. Be regular; have a certain time to go to bed and a certain time to get up—it is not the amount of sleep. but the regularity which the mind and body need; go to bed at nine or ten p. m., and sleep seven or eight hours every night. Eat nothing but plain food; be temperate in all things, and let stimulating drinks as a beverage alone. Take plenty of out-door exercise, bathe often the entire body, drink plenty of good, fresh water (after periods of digestion are over) as water is the only liquid found in a healthy body; keep clean outside and inside. Don't be afraid of work, but do not worry; it is not work, but worry, that kills. Keep the mind free from evil thoughts. Follow an honest calling, live a model life and live within your means.

If the above is heeded, much suffering will be saved and few doctors will be needed.

Pure air is composed of oxygen nitrogen, and a small portion of carbonic acid gas. In breathing, the air breathed out has lost its oxygen. It is oxygen which purifies the blood, hence what is thrown off is the carbonic acid gas; the necessity of a well ventilated sleeping room is readily recognized.

The solid parts of human bodies are continually wasting and they require replenishing. Necessary food, carefully selected and prepared, is required to renew the lost.

The fluid part wastes away just as the solid parts. As animal life has but one fluid—water—the human life requires no other.

The fluid part of the body is to the solid part as nine is to one; that is, there are nine parts fluid to one part solid.

Warmth is essential and an equal bodily temperature should be maintained by wearing sufficient clothing or by exercise. Exercise warms, invigorates body and mind and purifies the blood. Clothing preserves the warmth created by the body. Fire only imparts warmth to the exterior.

The decomposition of vegetable and animal matter creates gases full of carbonic acid gas and other poisonous gases, which corrupt the blood through the lungs.

Light (sunlight) exercises a wonderful development over the human body. Exercise should be regulated between the body and mind as exercise of both body and mind is essential to good health. The mind is generally refreshed by bodily exercise.

A man lives better on plain, substantial solids and simple drinks taken in moderate quantities. Indulgence, especially over-indulgence in tobacco, intoxicants, opium, and the like, should be avoided.

Sudden changes are dangerous. Clothing should be worn to meet the requirements of the season, and of all occasions, and only changed at night upon retiring or in the morning upon arising. Cold liquids should not be drunk when the bodily temperature is high. Also hot tea or coffee should not be partaken of while the body is extremely cold.

The human skin is a porous membrane, abounding in cells, blood vessels and nerves. As these pores perform the same function—breathing, on a small scale—as the lungs, it is highly important that they be kept open and in proper working order, by constant and regular cleansing.

Oxygen, the life and purifier of the blood, is consumed by fire. Poisonous gases are created, hence the necessity of proper ventilation and plenty of fresh air.

Loss of sleep and worriment in business provoke nervousness and exhaust the nervous system, which results naturally in disease and premature death. Labor of body and mind should be regular and systematic.

Coughs and colds that sometime develop into consumption are often due to a weak and nervous system. Colds are the result of an external irritation applied to the nerves.

Temperance in all things is a good watchword in drinking, eating, study and work.

Foul air dangerous. If the breath which accumulates on a cold window pane in a room, where several persons are gathered, could be collected and burned, the odor cast off would be similar to that of singeing hair, and would show the presence of organic matter. If allowed to remain on the window a few days, it will show, under a microscope, live animaculae. The danger of inhaling such air can readily be seen. It is such noxious air that causes headaches, which could be avoided by proper ventilation.

A closed room is bad for sleeping, because air once breathed parts with a sixth of its oxygen and contains an equivalent amount of carbonic acid gas; air breathed six times will not support life.

A general summary, and a good one to keep in mind, is the following: "Drink less, eat less, chew more, walk more, clothe less, clothe more, worry less, work more, give more, write less, read more, preach less, practice more."

WHAT TO DO IN CASES OF ACCIDENTS AND EMERGENCIES.

IMPORTANT THINGS TO KNOW.

"The readiness is all."-Hamlet.

There is usually not very much time to decide what thing is best to be done when an accident happens. The result of help not promptly given is further injury or loss of life many times. One should have well fixed in the mind a few general principles

of treatment in common accidents; then when any emergency occurs these are recalled and the means by which these principles are to be carried out will naturally follow.

HEMORRHAGE—BLEEDING.—When a wound opens only minute blood vessels so that the blood just oozes, it is called a capillary hemorrhage, and is not dangerous.

If a vein is cut, the blood flows evenly and steadily, and the blood flowing from such a wound is called a venous hemorrhage. To stop the flow of blood from a wounded vein, compress the vein below the wound. Blood from a vein has a bluish red color.

When an artery is divided, the blood spurts and flows in an interrupted stream, and is bright red; it has been purified in the lungs and is on its way to the extremities. Blood flowing from an artery is called an arterial hemorrhage. To stop the flow of blood, compress the artery between the wound and the heart.

It is not always an easy matter to stop the flow of blood if a large artery or vein has been severed. If a limb has been cut, a quick way to stop bleeding is by tying a knot in a towel or handkerchief and placing it inside the arm or leg, as near the body as possible, and twist the towel firmly around the limb. A stick can be placed through the towel to make it tighter if found necessary. You can stop the circulation of blood in this way, but this should not be kept up for more than an hour or so.

If the bleeding is in the arm and obstinate, place a cork beneath the handkerchief or compress. The artery in the arm will be found about 3 inches from the shoulder on the inner side in the soft part of the arm. Always raise the arm so as to have a weaker flow of blood.

In places where it is difficult to apply a compress or a bandage skillfully, a piece of ice may be held on, allowing the cold water to reach the wound, and thus cool the blood and retard its flow.

Always, if possible, raise the wounded part so the blood will flow away from the wound towards the heart. Sometimes ice water or very hot water, if applied to the cut, will stop the bleeding when there is a number of small cuts. Bleeding stops from the coagulating or clotting of blood, and an effort should be made to accomplish this.

A long tried and successful remedy that will stop blood many times is by binding a bunch of cobwebs on the wound; a remedy, sometimes more quickly applied and one that is generally sure to stop the flow of blood, is to bind on a handful of wheat flour in which a little salt

has been mixed. Sometimes strong vinegar applied to the cut will stop the bleeding.

HEMORRHAGE FROM THE LUNGS can be stopped by swallowing a spoonful of salt. A hemorrhage from the lungs is always alarming and some effectual remedy should at once be given. If the patient is in bed, the head should be raised slightly from the pillow and the person should be given small pieces of ice to swallow. It will be well to have a pitcher of boiling water, to which a half tablespoonful of spirits of turpentine has been added, and let the fumes be inhaled.

Blood from the stomach is recognized on account of its dark color and mixed with particles of food, and by the fact that it comes in the act of vomiting. The person should be kept quiet and cold cloths or a bag of ice should be placed over the stomach.

Nose bleeding is very troublesome and occurs frequently with some persons. To stop the flow of blood, press the fingers firmly on the sides of the nose where it joins the lips, keep the head thrown back and the arms raised above the head. Sometimes when these remedies fail, the blood can be stopped by sniffing powdered alum or finely powdered salt up the nostrils, or by placing a lump of ice on the forehead near the nose or on the back of the neck; or dip a lint plug, slightly moistened, into some powdered gum-arabic, or dip it into equal parts alum and gum arabic, and plug the nostrils. In obstinate cases, heat should be applied to the feet or cold water poured down the back. Sometimes an injection of alum solution into the nostrils will stop the hemorrhage. Take a purgative in case bowels are confined.

SCALDS AND BURNS.—All injuries of this nature, whether caused by contact with flames, hot metal, etc., are burns, and must be so treated.

They are dangerous in proportion to their depth and extent. The skin may be reddened, blistered, and, in severe cases, charred.

Treatment No. 1.—If the clothes are on fire, lay the person down and wrap him in a blanket, rug, carpet or anything that is at hand. Roll on the floor until the flames are extinguished. Pour water on the burning parts until all sparks disappear. Then cut away all burnt parts of the clothing. Never attempt to remove any part that adheres to the skin, as blisters may be broken or other harm done in the attempt. A good remedy to apply to burns is a mixture of equal parts of linseed oil and lime water. This is shaken and applied by saturating

cloths and placing them over the burned places, and over the cloths place cotton batting or flannel. Secure the whole with a light bandage. The air must be kept from all burns. This is of primary importance and they must also be kept warm.

Treatment No. 2.—Burns may be treated with fresh lard, lard oil, sweet oil, vaseline, cold cream or olive oil. Wrap in cotton batting or flannel.

Treatment No. 3.—Carbonate of soda is the best of all remedies in cases of scalds and burns. It may be used on the surface of the burned place, either dry or wet. When applied promptly the sense of relief is magical. It seems to withdraw the heat, and with it the pain, and the healing process commences.

Treatment No. 4.—A coating of wheat flour or cornstarch can be used if the soda is not handy, but if the skin is open, better use linseed oil, olive oil or vaseline.

Treatment No. 5.—Heat should be placed over the heart and applied to the extremities if the injury is extensive; also when dangerous, give the patient hot drinks and send for a doctor at once.

Treatment No. 6.—When a strong acid burns a person, cover the burned part with dry baking soda as soda has alkali which neutralizes the acid; lime used in the same way will take same effect.

Treatment No. 7.—When an alkali causes the burn, use an acid to be effective.

Treatment No. 8.—SURE CURE FOR SCALDS.—A Parisian doctor has discovered that a solution of one part of picric acid to seventy-five parts of water will surely and speedily cure the most terrible burns and scalds.

Treatment No.9.—BURNS, FROST BITES, ETC.—Take two tablespoonfuls of sweet oil, 2 tablespoonfuls of turpentine, 2 tablespoonfuls of bees' wax. Melt the wax and oil together, and stir in the turpentine after the mixture becomes cool. Keep stirring until cold and it is ready for use. This can be applied on a piece of clean linen, spread thickly over it and put on burns, sores, etc. It is a handy thing to have about the home in case of a scald, for children; in fact, it is a good remedy for any sore.

CUTS AND WOUNDS.—There are two kinds of cuts or wounds—incised, which means cut into, or lacerated, which means torn.

The first kind are usually not so dangerous and are treated in proportion to their size and depth. These generally heal of themselves. Clots formed on a cut should not be washed away. If there is not much

bleeding, wipe away any impurities and bandage. A small piece of adhesive plaster is all that is necessary for household cuts.

Lacerated wounds have ragged edges, and the soft parts about them often will be found bruised and torn. These are most frequently caused by railway accidents, machinery and falling timbers.

Treatment.—Cleanse the wound with warm water, wet a cloth over it and bandage lightly.

CONTUSIONS.—Treatment.—Lay over the bruise a cloth saturated with hot water, or with half water and half alcohol, or with any household remedy that contains alcohol. Laudanum is excellent. Another way is to saturate the cloth with an extract of lead and lay it on the part, or put a hot bran poultice over the dressing if the case is severe.

TO REMOVE DIRT FROM THE EYE.—Place your forefinger upon the cheek-bone; slightly bend the finger and draw down the lower lid. By doing this, the particle giving the trouble can usually be located and removed. If this does not accomplish the result, raise the upper lid by turning it back on a lead pencil, and with the corner of a silk handkerchief remove the obstacle. Then bathe the eye with cold water.

TO REMOVE LIME FROM THE EYE.—Syringe it well with warm vinegar and water, 1 part of vinegar to 8 parts of water. Exclude the light.

TO REMOVE FLINT FROM THE EYE.—Turn back the upper lid of the eye, and with a small silver pick or probe take out the metallic substance. Use a wash made by dissolving 7 grains of sugar of lead and 7 grains of white vitriol in 7 ounces of water. Bathe the eye three times a day until the inflammation disappears.

TO REPLACE A DISLOCATED THUMB.—Pass two loops of cords over the thumb, under which has been placed a cloth or rag, to prevent cutting, and pull into place. Apply a cold lotion.

SHOCKS.—This is occasioned by extreme fright, generally.

Treatment.—Untie all strings, or anything that is tight, especially anything interfering with breathing; raise the head, or place the person in a horizontal position and support the head with cushion:

stop any bleeding; apply smelling salts to the nose; wring out flannels in hot water and lay them on the chest and abdomen; cover with a blanket; place hot water bottles to the feet. To warm and stimulate is the object of treatment.

CONCUSSION.—A severe blow received on the head, or a fall in which the person strikes his head, produces concussion, generally. The person becomes stupid, confused, lies pale and shivering, sometimes faints, and is more or less insensible according to the severity of the accident.

Treatment.—Place the person in a cool, quiet, dark room on his back, with his head slightly raised; unfasten any clothing tight about the neck or waist. Apply heat if the patient is cold.

COMPRESSION OF THE BRAIN.—In compression of the brain there is loss of consciousness, paralysis of the muscles, occasionally convulsions, heavy breathing and a change of the pupils of the eye, either one or the other is dilated.

Treatment.—The same as above for concussion. Apply mustard poultices to the feet and thighs, and hot water to the feet. Do not give stimulants.

CHOKING.—When a person has a fish bone in the throat, induce vomiting by inserting the forefinger and pressing upon and tickling the root of the tongue. A piece of potato or soft bread, if swallowed, will sometimes remove the obstacle. When choked with some larger substance in the throat, get on all fours and cough. Have someone to strike you on the back with the palm of his hand and provoke vomiting by sticking the forefinger down the throat as far as possible. Send for a physician. Do not use water when a pea, bean or any other matter that will swell has entered the throat.

FAINTING.—This is caused by an interruption of the supply of blood to the brain. Lay the person down at once so that the head is lower than the body. Sprinkle the face with cold water and hold ammonia or smelling salts to the nose. If the person has any tight clothing, loosen such garments. Open the window admit plenty of fresh air; apply hot bricks to the feet and avoid all noise and excitement. The person will revive without any attention in many cases, but in severe cases, a mustard paste may be placed over the heart; and if breathing stops, artificial respiration should be begun.

DROWNING.—Treatment.—The patient must be promptly attended right on the spot; but if the weather is too severe, carry the body under shelter. Lose no time in restoring respiration. If you can accomplish this, then supply warmth. Send immediately for medical help, blankets, dry clothes and stimulants. Handle the body gently. Carry the body face downwards and head gently raised by placing the arms under the drowned one. Wipe out the mouth and back of the throat with a handkerchief. To remove the water from the drowned, place the person on blankets doubled under his abdomen, with his face downward, and with one hand on each side of the small of the back, press heavily. Turn the patient. Strip the body, rub dry, restore respiration by the artificial manner of catching the person by the wrists and working the arms, from a doubled position over the chest, by a circular movement until they are extended above the head. This must be done regularly and with a sweeping movement. If breathing has not commenced, tickle the nose with a feather to incite respiration. Dash cold water in the face or give a severe slap on the abdomen.

As soon as the respiration is fully established, put the patient into a warm bed, if possible. Use hot water bottles, friction and all kinds of warmth. As soon as the patient can swallow, give warm drinks—hot tea, coffee or whisky and water in teaspoonful doses. A mustard plaster may be placed to the chest if the breathing is difficult.

APPARENT DEATH FROM DRUNKENNESS.—This is frequently taken for apoplexy. To be assured which it is, as a rule the patient can be roused enough to speak if drunk, but he cannot if stricken with apoplexy. If there is any doubt, the person should be treated as for apoplexy. Death may result from an overdose of alcohol.

Treatment.—If one of drunkenness, give an emetic of a tablespoonful of mustard in a tumbler of warm water. Warmth should be maintained.

APOPLEXY.—The sufferer is unconscious, the face flushed, the pupils dilated, sometimes one dilated and one contracted. The breathing is slow and irregular. The head is often turned to one side, to the side not affected.

Treatment.—Lay the patient down, his head slightly raised, wrap cracked ice in a towel and place it on the head. Also wrap the head in cold, wet cloths and keep the cloths wet and cold until the doctor comes. Put the feet in hot water and mustard. If the doctor does

not arrive soon, give an injection of soap and warm water; also give a cathartic—castor oil or salts, if the patient can swallow. Do not give a stimulant and do not disturb the patient.

ILLUMINATING GAS.—This will cause death if it escapes into a room that is tightly closed. It will cause death to a person in a short time staying in such a room. The person may be completely insensible and breathing slighty, his face purple and swollen, and lips discolored.

Treatment.—Remove the person to the air, dash cold water in the face, give a sudden slap on the stomach and hold ammonia under the nostrils. If this does not succeed, resort to artificial respiration, about the same as in drowning. Gas is dangerous in another way. If a lamp is carried into a room in which gas has escaped to a certain quantity, the lamp will set fire to the gas, which is mixed with the air, and cause explosion. Always see that no gas escapes and do not forget to air the room in which there is any odor of escaping gas.

KEROSENE.—Many accidents are caused by using kerosene and too much care cannot be taken. Always fill the lamps during the day and never fill a lamp that is lighted. A lamp that has burned a long time and contains little oil is dangerous, and the very small lamps are also dangerous. Never put kerosene in the stove for the purpose of starting a fire.

SUNSTROKE AND LIGHTNING.—The object is to reduce the temperature of the body. Sunstroke should be treated about the same as apoplexy. Generally, the causes of sunstroke are fatigue and sun heat, therefore, keep the head cool as possible and work in moderation while in the hot sun, and if any unusual dizziness is felt, cold water should be applied to the neck and head. If the person falls unconscious he should at once be taken to a cool, airy place, and the bystanders should keep away so that the patient can get all the pure air possible. Sunstroke may be known by the respiration and pulse becoming slow and the face pale; give stimulants gradually, but do not use cold water too freely. Place the person on his back, the head being raised about two inches and a little ammonia water given.

BROKEN BONES.—It is well to remember that broken bones need not be set immediately. The parts must be put in a comfortable position, and correspond as near as possible to the natural one. Support

above and below the break. Handle the parts very carefully and arrange temporary splints. A long pillow tied firmly above and below the break will afford some relief.

A broken shoulder bone requires that the arm on the injured side be placed across the chest, the hand touching the other shoulder, and fastened by binding with a towel around the breast.

In a fracture of the ribs pin a towel around the body until the doctor arrives.

When there is a fracture the part is unnaturally movable. In a dislocation the bone is forced out of its socket at the joint. It gives pain to move the parts. Swelling usually takes place. Hot applications should be made to reduce the swelling.

A sprain is a twisted joint and not a dislocation. Immerse the sprained part in hot water.

CONVULSIONS IN CHILDREN.—These frequently are incited by teething. The child becomes limp, with fixed eyes and clinched hands.

The child should be placed in a hot bath and a tablespoonful of mustard added to the water. A flannel wrung out of cold water should be wrapped about the head, and changed when warm. Take the child out of the bath, wrap in a blanket and leave to sleep. Repeat if necessary.

CHILDREN SWALLOWING FOREIGN BODIES.—These accidents are alarming. If the foreign body has gone beyond the reach of the finger, no special effort should be made to displace it. Nature will take care of it. Emetics, cathartics or purgatives of any kind often produce disastrous results. Feed soft food.

FOREIGN MATTER IN THE EAR.—This usually provokes a flow of wax and is emitted. If an insect has entered, turn the head on one side with the affected ear uppermost and pour in some hot water. This will run out and the insect, drowned, will come with it.

FOREIGN SUBSTANCES IN THE NOSE.—A bent hat pin will usually extract these. If it does not, do not probe at the substance with it. A little snuff may remove the foreign body, or a straw, if used to tickle the opposite nostril.

SNAKE AND MAD DOG BITES.—Treatment No. 1.—A remedy that has proved good in snake bite is to eat the green shoots of asparagus.

If eaten raw, it will produce a perspiration. If you can catch the snake, a cure will be affected if a piece of the snake is cut off, cut open the back, and placed on the part bitten. It seems to have the effect and may be the quickest remedy gotten.

Treatment No. 2.—Another good remedy is to drink freely of a strong decoction made by boiling the bark of the root of the black or upland ash.

Treatment No. 3.—When it can be done, put the mouth to the sore and suck out all the poison. If you cannot do this yourself, any one near can do it without any danger. If the poison is not in far, it may be sucked out and life saved. If one is in the habit of going into marshes, a piece of lunar costic carried in the pocket and penetrating the wound, if bitten by a snake, is an excellent remedy. This does not cost much and is a good precaution.

Treatment No. 4.—One man says he drank all the whisky he could get in him and the whisky saved his life. By taking this poison inwardly he drove the snake poison out.

Treatment No. 5.—For a last and the best remedy, let me give the following, which saved the life of a young girl who was bitten by a rattle-snake while away from home and where a doctor could not be called within several hours. A young chicken was simply secured, the back split in two and placed alive on the wound. This is hard on chickens, but a sure cure for snake bites.

Moisten and bind on saleratus, keep dissolving it and wet the parts with this; it will be found a good cure for snake bites, bee stings or anything poison.

BEE STINGS.—Common plantain leaves mashed and tied on the part stung will at once draw out the swelling and take away all pain. This is a simple and easily gotten remedy and one that I have tried myself. One summer when I was helping to hive bees, my eyes were stung that they swelled shut, and this took the swelling out in an hour.

POISONS AND POISONING.—Any substance which, when taken into the stomach will cause death, is a poison. Poison may enter the circulation through the broken skin. If it acts by destroying the tissue it is called an irritant poison. If by affecting the brain and nervous system it is a narcotic.

The irritant poisons most commonly taken with suicidal intent or swallowed by mistake, are as follows: Arsenic and its compounds, Paris green, rat poison, corrosive sublimate, chloride of tin, sugar of lead, white lead, phosphorus, and a large number of substances used in art and as disinfectants.

Irritant poisons also include strong acids, sulphuric acid or vitriol, muriatic, nitric, oxalic, carbolic; also strong alkalies, soda, caustic, potash, lime and water of ammonia or hartshorn.

The narcotic poisons are as numerous as irritant. Opium and the preparations made from it, morphia, laudanum and paragoric, are the chief among them. Belladona, atropia, aconite, hemlock, henbane, prussic acid, alcohol, chloroform and ether are possibly less used.

The symptoms of narcotic poisons come on much slower than those of irritant poisons.

OPIUM POISONING—Symptoms.—These are almost the same as apoplexy. The most important ones are: the pupils of the eyes contract to the size of a small pea, the breathing and pulse very slow, face often very pale. Belladona is an antidote for this.

In balladona hyoscyamus and stramonium poisoning, the pupils of the eyes are dilated.

In strychnia poisoning the convulsions are similar to those of epilepsy, and the jaws are set firmly.

General Treatment.—Try to ascertain the nature of the poison; look at and smell any bottles about. In every case the very first thing to do is to empty the stomach. To do this, give a tumbler of warm water with a tablespoonful of ground mustard stirred into it. If this does not produce vomiting, give another tumblerful of it, then push the forefinger down the throat as far as possible, keep it there until the patient does vomit. This last means is the best of all emetics, especially in narcotic poisoning.

Sometimes the most effectual remedy will be found in the following: Take a half tablespoonful of each, mustard and salt. This put into a glass of water and drank freely is the quickest emetic known, which will throw out the poison from the stomach. Never cease your efforts until vomiting is accomplished. Save all fluids vomited, for examination.

If the case is one of poisoning with an irritant, give something to protect the walls of the stomach from further injury. Give large draughts of water, or better give milk; the whites of several eggs or flour stirred in water will serve the purpose, or milk in large quantities will be beneficial.

If an acid has been taken, give, in addition to the draughts, a mild alkali—lime water, baking soda, or magnesia.

If an alkali, give a weak acid-lemon juice, or a tablespoonful of vinegar.

If there are symptoms of narcotic poison, or if it is certain that a narcotic has been swallowed, after the emetic has acted give strong black coffee. Do not give alcoholic stimulants, but, if possible, administer half a teaspoonful of aromatic spirits of ammonia, or the same amount of weak ammonia water in a glass of hot water every fifteen minutes.

If it is opium poisoning, keep the patient walking up and down, meanwhile slapping him with a wet towel. Never let him fall asleep.

If the patient seems to be sinking, and the respiration is falling, begin artificial respiration and continue it for a few hours.

To find common poisonings and their antidotes in a small space, examine the following:

When poisoned by opium, give strong coffee; keep the person awake and send for a physician.

When poisoned by arsenic, give tablespoon doses of castor oil, magnesia or dialyzed iron.

When poisoned by carbolic acid, give tablespoon doses of Epson salts, stirred in water; several doses can be given.

When poisoned by oxalic acid, give freely of magnesia, lime water.

When poisoned by corrosive sublimate, give freely the white of an egg and milk in large quantities.

When poisoned by acid, use alkalies as directed—lime, magnesia, soda, chalk, etc.; when poisoned by alkalies, acids must be used—vinegar, lemon juice, hard cider, etc.

When the mucous membrane of the mouth is inflamed, give raw egg, flax tea, arrowroot, flour stirred in water, or other soothing drinks. Apply stimulation by using hot water bottles or hot bags to the feet and heart; also rub extremities. Do not use too freely of alcoholic stimulants.

Sometimes the stomach becomes paralyzed by some poisons, so that emetics fail to act; in this case, if a long piece of rubber tubing or a fountain syringe can be secured, it will be well to wash out the stomach. In doing this, a little vaseline or oil is put on the end of the tube and pushed back in the mouth as far as possible, holding the tongue down with a spoon handle, so as to enter the food passage and not the air tract. Attach a funnel to the end of the tube when about

eight or nine inches have passed down, and pour in two or three pints of water. The water will run out by lowering the funnel below the level of the stomach. This process should be repeated until it comes away clear. This means cannot be used if the lining of the mouth and stomach is corroded, in a case of poisoning from strong acids.

Carbonate of soda is the best application for eruptions caused by poisonous ivy and other poisonous plants, and also for bites and stings a of insects. It can be used wet or dry.

DISEASES OF THE HUMAN SYSTEM; THEIR CAUSES, SYMPTOMS AND TREATMENTS.

The alphabetical arrangement of the various diseases will be found convenient. Explanations which could be extended over several pages have been abbreviated and given in a few lines, and yet they are as plain as if we gave several pages. When a person is suffering from any disease he wants to know what causes it. He wants to find this out in as few words as possible so that he may stop the cause. Moreover, by knowing the symptoms he can determine what disease he has and try to obtain a remedy that will effect a cure.

ASTHMA—Cause.—Spasmodic asthma is sometimes brought on by heat or by warm bathing. Cold or moist air or tight garments induce this complaint. Smoke, dust or any irritation of the lungs provokes it.

Symptoms.—Difficulty in breathing, coughing, spasmodic and without spitting, or with excessive expectoration. The attacks take place generally at night. A wheezing noise, caused by difficult breathing, accompanies the cough.

Treatment No. 1.—Inhale chlorofo m first in one nostril and then in the other, inhaling strongly. Repeat until relief is found. Cork the bottle containing this tight else it will evaporate.

Treatment No. 2.—One of the best known remedies for asthma is stramonium, or Jamestown weed, the leaves of which should be smoked and the smoke drawn into the lungs.

Treatment No. 3.—A sure cure in many cases is simply to drink the tea of the common chestnut leaves, which fall from the trees in autumn. This tea should be well sweetened and used for several months until a cure is affected. Where the chestnut leaf remedy will not do the work, the following will be found valuable: Take one-half ounce each of spikenard roots, hoarhound tops, comfrey, elecampane, angelica; bruise these and steep them in three-fourths of a pint of honey. Take hot every few minutes a tablespoonful. A relief will be obtained and many times a cure affected if continued.

BARBERS' ITCH—Cause.—This is caused by uncleanliness of the barber, usually, and is contagious.

Symptoms.—Yellowish pimples appear on the face, neck and chin. Scabs form and itching is prevalent. It is confined mostly to those who shave.

Treatment.—Sulphur is without a doubt the most certain and sure remedy. Use it in the form of an ointment or salve mixed with lard.

2. Cleanse the sore parts well and apply a mixture of 1 drahm of red precipitate, 1 ounce of lard, 1/4 ounce of Burgundy pitch. Melt the lard and pitch together and add the precipitate while this is cooling. For all itch, a bath, using soft soap made with lye, is excellent.

BARBERS' ITCH, TETTER OR RING-WORMS.—Apply the ashes of the best Cuban cigars to any of these sores several times a day, and in less than ten hours a cure will be affected. Wet the sores with saliva and apply the ashes; or use, as a wash, vinegar, in which the root of yellow dock has been soaked.

INFLAMMATION OF THE BLADDER—Cause.—The use of acrid diuretics; irritation of the bladder; mechanical injury and stricture of the urethra.

Symptoms.—These are: Constant desire to pass water, burning pains at the lower part of the belly and generally fever. Sometimes there is a frequent desire to evacuate the bowels, with sickness of the stomach and vomiting.

Treatment.—A decoction of marshmallow should be drunk constantly. This is good for all urinary trouble. Fomentation of bitter herbs should be applied to the lower part of the abdomen, after which a warm poultice may be placed in its stead. Open the bowels with salts.

BILIOUSNESS—Causes.—Too much bile and exposure or derangement of the liver. Also from causes similar to those of intermittent fever, or ague.

Symptoms.—Sallow complexion, unpleasant taste in the mouth and aching of the bones.

Treatment.—Purgatives are very useful in remittent or bilious fever, but should not be carried to extremes. An excellent remedy is to take a teaspoonful every hour of a mixture of 7 grains of quinine in one tablespoonful of water, and 7 drops of sulphuric acid. A warm bath is also good. Use Seidlitz powders. If from sedentary occupation, use nux vomica and mercurius alternately. The first medicine will correct dissipation, the second nausea, fullness of the stomach and foul breath. Phosphate of soda is prescribed by the best of doctors for the above complaint. I have used it myself and found it an excellent remedy. Take one teaspoonful dissolved in a cup of hot water every morning before breakfast; it can be taken even three times a day, before each meal; it will regulate the liver if taken as above and will be found valuable if used for several weeks after an attack of biliousness has been cured.

BILIOUS HEADACHE.—A bilious headache is a somewhat common complaint. There are remedies for it by the dozen, but probably none simpler or more effective than the following: After nearly filling a breakfast cup with black coffee, squeeze into it the juice of one lemon and in a very short time after this has been taken relief will be experienced.

BOILS-Cause.-Bad or impure blood.

Symptoms.—Inflammation in external parts, gradually enlarging, red dening and becoming painful.

Treatment.—An effectual remedy handed down and one which my friends have used with success, is simply the rubbing of castor oil over the inflamed parts. Another way is to mix seven drahms of sweet oil and one of castor oil and apply. A plaster of shoemaker's wax or a paste made of a white of an egg and flour is good; or the skin inside the shell of an egg placed over the boil is effective many times.

Alterative.—At the same time while using applications, the blood should be cleansed by the following powder: ½ oz. of sulphur, 1 oz. of cream of tartar, 2 1-3 oz. rochelle salts; if the salts are placed in a dripping pan on the stove and thoroughly dried they can then be

finely pulverized with the cream of tartar and sulphur. Mix some of the above with molasses. Take a teaspoonful every 3 or 4 hours until a free cathartic action is kept up every 24 to 30 hours; then take once each day to act on the blood; increase to several times every 11 days.

The above alterative will be found valuable in any skin disease, such as salt-rheum, pimples, itch, sore eyes and carbuncles. Lime water will be found valuable in cases of impure blood. These skin diseases are caused by impure blood nearly always. Take 2 quarts of distilled water to 2 ounces of stone lime. The lime should be slacked with some of the water, the remainder poured on, and, after left a few hours, cork the bottle and take a dose of three tablespoonfuls three or four times a day. If too strong, add little more water. A teaspoonful of this in a bottle of milk for infants is good in preventing acidity in the stomach. An adult can use the lime water in milk in cases of dyspepsia, acidity of the stomach, etc.

BOWELS, INFLAMATION OF—Causes.—This is occasioned by irritating substances swallowed, by long continued costiveness, frequent colds, or by acrid substances. Wounds to the intestines and the eating of unripe fruit are causes of this.

Symptoms.—Fever, thirst and great loss of strength. Burning pains in the bowels; quick pulse, vomiting of bilious matter, pain in the abdomen.

Treatment.—A poultice of onions; soak the feet in warm lye water; give a large tablespoonful of castor oil with ½ tablespoonful of olive oil and ¼ teaspoonful spirits of turpentine. Repeat every two hours. After two or three doses, inject a little warm milk and molasses in which a teaspoonful of salt has been dissolved. If this does not succeed use the following stronger injection: 1 tablespoonful each of antibilious physic and salt, 1 teaspoon of cayenne, a large spoonful of lard; warm all and syringe. A mustard plaster at the pit of the stomach is good.

BRONCHITIS—Causes.—Long and loud speaking or singing brings it on.

Symptoms.—At the beginning a cough, chilliness, tightness across the chest, and fever. As the disease advances, breathing becomes difficult, the cough becomes wheezy and there is hoarseness. There is usually severe pain in the head, the pulse becomes white and the skin dry. Urine is dark and thick.

Treatment.—Emetics are primary in inflammatory bronchitis. Take a tablespoonful every five minutes of a mixture of equal parts of blood root and tinctures of lobelia, with some boneset or pennyroyal tea. This should cause vomiting.

A sequel to the acute form of bronchitis is the chronic form.

Treatment.—For chronic bronchitis: In the same way as for acute bronchitis use emetics; give mild cathartics; let the patient bathe his feet in warm water frequently, and inhale the vapor of herbs, such as hoarhound, catnip, dog fennel, etc. Also apply an irritating plaster to the breast.

BRUISES AND WOUNDS—Treatment.—Apply tincture of arnica, 30 drops to one pint of cold water. A good liniment is composed of 1 ounce each of chloroform, aqua ammonia, alcohol, tincture of aconite, spirits of camphor and 3 ounces of nitric ether. Mix and cork tightly

CARBUNCLE—Cause.—These occur generally in constitutions injured by high and luxurious living, and happen when the system is in a depraved state.

Symptoms.—An abscess or collection of matter forms; a discharge usually takes place, and the core tends rapidly to gangrene. These resemble boils, only they are more severe. They get large, becoming eight to ten inches in diameter. They appear on the loins, back, back of the neck and between the shoulders.

Treatment.—Apply a saturated flannel of two or three thicknesses. The flannel should be wet with spirits of turpentine. This will scatter or disperse a mild form of it. Keep the bowels open. Should it come to a head, touch well with caustic soda. Burn with this where it is likely to open, and apply poultices of elm bark wet with a tea of mild indigo leaves, or smartweed. Renew the poultices twice a day. When openings form put caustic in them. If there is a tendency to gangrene, and the tumor becomes large, wash it with a mixture of tincture of myrrh and pryroligneous acid. Poultice with yeast, charcoal and elm bark. The following will be found a good substitute for the poultice: 2 tablespoons of spirits of turpentine, 1 teaspoon of pulverized camphor, the yolk of one egg and enough flour to make a paste. Apply as a plaster on muslin. If proud flesh appears, sprinkle a little powdered burnt alum on it.

It will be well to use the alterative found under treatment for boils. This alterative will cleanse the blood.

CATARRH, COLD IN THE HEAD-Cause.-There are many causes of catarrh; sudden change of temperature, too light clothing, sitting in a draught, chilly atmosphere, or anything that will cause a cold in the head. Exposure to cold lowers the resistance of the body to infection, and, what is more interesting still, it has been proved that in regard to various diseases which are known to be caused by microorganisms, and especially in regard to pneumonia, we may carry the organisms about with us and not suffer, and yet that exposure to cold may at once enable the microbes to take root. Recent demonstrations of the presence of the pneumococcus in the lungs of healthy animals, and the fact that exposing such animals to a thorough chill will bring on pneumonia, is very suggestive, and makes it probable that in many of the ailments which result from "catching cold" a concurrent infection from without is not necessary. The healthier and cleaner the man, both inside and out, the more, no doubt, will he be able to bear exposure without ill consequences; but for those people whose tissues are already charged with infective micro-organisms, a "mere chill" may evidently set up disease, so live plain, keep clean by bathing, keep the system healthy and have no catarrh or "cold." Catarrh is caused by taking cold, which inflames the living membrane of windpipe and nostrils.

Symptoms.—Coldness and shivering seize the patient; breathing through the nose becomes difficult. A dull pain and a heaviness come over the forehead. Hoarseness, and soreness of the throat are other symptoms. There is a bad taste in the mouth, a ringing in the ears and a certain deafness.

Treatment No. 1.—A good treatment for acute catarrh is to purge one's self well with a vegetable purgative; drink a good herb tea upon going to bed. Sweet oil, sweet almond oil or vaseline put into each nostril is good.

Treatment No. 2.—Borax water, 200 parts water to one part of borax, if snuffed into the nose will cause a cure.

Treatment No. 3.—Cold in head and first stages of catarrh. Take one pill every two hours of the following mixture, which will lessen the discharge and prevent the inflammation spreading: Sulph. of quinine. 1-3 gr; muriate of ammonia, 1-3 gr.; camphor, 1-3 gr.; pow'd. opium. 1-15 gr.; extr. bellad., 1-15 gr.: ktr. aconite, 1-15 gr.

CHRONIC CATARRH—Treatment No. 1.—A snuff of equal parts of blood root, peruvian bark and pulverized bay-berry, if snuffed into the

nose two or three times a day will be found excellent. To inhale the vapor of boiling hoarhound, catnip, hops (a handful of each in a quantity of vinegar) is helpful. It should be remembered that the bowels should be kept loose and regular.

Treatment No. 2.—CATARRH SNUFF.—A good remedy for catarrh is made by mixing and bottling the following: Chocolate of lime, one tablespoonful, finely pulverized and dried, with two ounces of Scotch snuff.

Treatment No. 3.—A GERMAN CURE FOR FIVE CENTS.—An old German said to me one time, the best remedy for catarrh, and one which he used himself, was five cente' worth of Swedish snuff. He said it has cured the most obstinate cases.

CHRONIC CATARRH TREATMENTS—Concluded.—The three following treatments for catarrh alone cost me much more that the retail price of the book, but I give them here, hoping they may fall into the hands of some one and enable him (or her) to cure chronic catarrh if he be suffering with this disagreeable companion. I received these recipes from a specialist, a physician who understands his business. I used all three treatments when I had catarrh; they took the desired effect, and many of my friends got relief by using these treatments after other remedies failed. When catarrh becomes chronic, it must be treated as a local disease. Some healing agent must be applied to the sore or inflamed mucous membrane.

Treatment No. 1.—Take 1 dr. of bicarbonate of soda, 1 dr. of biborate of soda, 15 drops of carbolic acid (purified), 1 fluid oz. of glycerine. These ingredients must be put in 1 quart of water. Use as a gargle and spray. You can use an atomizer or put a small quantity in the palm of the hand and draw it up the nostrils till the liquid falls back into the mouth. This treatment will cure many obstinate cases. Use in the morning, at noon and at night. It can be used oftener if convenient. If this does not take the desired effect, then gargle with No. 3, and use powder No. 2 as directed.

Treatment No. 2.—Pulverized extract of licorice, 1 oz.; pulverized cubeb, 1 oz.; pulverized chlorate of potash, 1 oz.; pulverized muriat of ammonia, 1 dr. Rub these ingredients together thoroughly. This powder will cool the throat and give relief if the catarrh causes uneasiness there. It is especially good if there is a choking sensation when one retires for the night. Take what will evenly lie on the point of a small

knife blade (quantity enough to make a lump about the size of two peas). Use several times a day, but not right before meals.

Treatment No. 3.—Tannic acid, 3 drs.; boracic acid, 2 drs.; chlorate of potash, 1 dr.; mix thoroughly. Put 1 teaspoonful in one cup of water and use as a gargle, one-half hour after gargling with No. 1, if No. 1 does not take effect.

CHICKEN-POX—Symptoms.—This appears mostly on the back, shoulders and arms. The appearance is whitish and transparent, and flat at the top. After a few days the vesicles become yellowish. This disease is mostly confined to children, and only attacks once. It is preceded by chilliness, sickness and vomiting, headache, thirst and restlessness. The fourth day the vesicles burst and give off a thick fluid, and those which do not burst subside. This disease is contagious.

Treatment.—A few simple remedies and a little care is all that is necessary. Keep the patient warmly clad and free from exposure. Give a gentle laxative or a mild physic. Use catnip tea or tea of pleurisy-root. Bathe at night with warm saleratus water. Give plenty of cool drink. Take care that the skin is not irritated by scratching. If the scabs are scratched off, marks will be left.

CHILBLAINS—Cause.—These are generally called frost-bites, and are caused by freezing or frosting, usually of the hands and feet. They appear in the spring or fall, in mild or damp weather.

Symptoms.—Their color is purple, or rather purplish red. They have painful and inflammatory swelling on the parts mentioned above, caused by cold. Irritating and itching of the skin is prevalent.

Treatment No. I.—In a mild case, washing with ice cold water or snow will give relief and effect a cure. A liniment of two ounces of spirits of turpentine and one ounce of ammonia, dissolved with some camphor gum, is another remedy. Never use artificial heat. More warmth can be imparted to the part by cold water.

Treatment No. 2.—A sure cure is to mix ½ ounce of each of aqua ammonia, olive oil, peppermint oil and spirits of turpentine.

Treatment No. 3.—If there is much swelling, with inflammation and soreness, poultice at night with elm and ginger, or rotten apples. If the parts are bathed in cold spring water, a relief may be found.

CHILLS AND FEVER—AGUE—Cause.—This is Intermittent Fever. This means periodically, or an intermission between the attacks.

Symptoms.—The symptoms are attacks of chills. Sweating followed

by coldness in the extremities is a sure sign of ague. It commences with weakness, stretching and yawning; following this comes the coldness, which increases and becomes violent shivering. Pain in the head and back, a tightness across the stomach is frequently felt. The coldness becomes so great that no warmth can seemingly be obtained. Then, suddenly, sometimes, and gradually other times, the other extreme comes on and sufficient coldness seems impossible to be obtained. This develops into sweating, a moisture covers the body, and slowly disappears.

Treatment.—The first thing to be remembered is that the longer ague lasts the more weakening it is to the system. Therefore, never neglect it. First, produce artificial warmth by bathing the feet and legs in hot water and immediately covering the body with blankets. Give warm drinks, weak red pepper, pennyroyal or sage tea. Second (the hot stage), endeavor to promote sweating. Give cool drinks and gradually remove the covering. Third (when sweating), keep the patient cool, wiping dry after it is over, change the clothing and let him sleep. Give stimulant, such as brandy in hot water or wine and water, if there is much weakness.

A good remedy is to take a teaspoonful in a little cold water every hour of the following mixture: 15 grains of quinine, 14 drops of sulphuric acid and an ounce of cold water. Mix the first and last, and then add the sulphuric acid. This is used where there is no fever. For a child give twenty drops for a dose; give about half a dozen doses. Do not give this till fever is absent.

Here is a simple home remedy but a valuable one. Take one large tablespoonful of ground ginger, and a pint of sweet milk. Mix well and heat over the fire. Let it be drank as warm as possible. Repeat once or twice a day, if the chill continues. Flannel should be worn next the skin by persons suffering with this.

This disease sometimes is not easily checked, and may acquire close attention. The skin becomes cold and has a pale appearance, and for advanced forms give two or three large doses of quinine and cayenne with brandy. Give a warm bath. Quinine is an important medicine at this stage.

CHOLERA INFANTUM.—Cause—As this occurs in summer, it is certain that the temperature influences its prevalence. Teething, change of food at weaning time, and poor milk excite it.

Symptoms.—Diarrhoea and stool of watery nature. Quick pulse, cold itmbs, but the head and abdomen are hot. This is a disease that must

be immediately guarded against, as it frequently results unfavorably in a short time. Pain is indicated by the child's crying.

Treatment.—If the child is still nursing, the mother should be careful of her diet. Unripe fruit or vegetables should not be eaten. A mixture containing the following should be given the child: Two teaspoonfuls of lime-water, a teaspoonful of water of peppermint, and one and one-half tablespoonfuls of syrup of rhubarb. Give one teaspoonful each hour. This is a good remedy, and should be continued until bowels are moved. An application of mustard poultice, or some kind of spirits, made hot, should be applied over the stomach. A tablespoonful of ginger, cinnamon or peppermint tea can be given in place of the above internal remedy.

CHOLERA MORBUS.—A diseased condition of the bile; it is caused by over-indulgence with vegetables or eating unripe fruit, or other indigestible foods, and sometimes caused by dampness or excessive heat.

Symptoms.—Sickness in the stomach, the seat of the trouble, is the first sign. Vomiting frequently occurs. The pain is usually intense, and discharges from the bowels take place. The tongue is dry, the urine of high color, and the person is thirsty.

Treatment.—A mustard poultice over the stomach is the best general remedy, or a poultice of mixed spices, although there are few persons found now and then on whom these have no effect. Warm teas should be given. The aim is to clear the stomach of all solid or foreign matter. Warm injections should be given, and hot water bags applied to create warmth. A hot brandy or whisky punch is stimulating.

The stomach may be settled by the following preparation: Ground black pepper, 3 teaspoonfuls; same quantity of salt (fine); one-half cup of warm water, and seven teaspoonfuls of apple vinegar. Give a table spoonful every minute or so until all is taken. If not effectual, take another cupful in the same way. This is an excellent remedy. It will settle the stomach and stop vomiting; a good remedy also for cholera. It should be taken at the commencement of either disease.

Flannels should be worn and a warm bath taken frequently by a convalencent.

Tincture of camphor plays an important part in many cases of diarrhoea, colic and other similar ailments that "flesh is heir to." A dose of fifteen drops on sugar is excellent for a chill, and is a preventive against cold. In ordinary cases of colic the same dose is effective if

taken every fifteen minutes. A few drops on sugar taken every three or five minutes is good for cholera.

COLIC—Cause.—There are various causes of colic or stomach ache. Colds and acrid substances taken into the stomach effect this.

Symptoms.—A pain in the stomach and a griping generally. The pains and griping are similar to convulsions. Vomiting takes place, and bile is emitted. Costiveness is generally a companion.

Treatment No. 1.—I have personally been adverse to quinine, but no quicker cure can be affected than to take a dose of nine grains of sulphate of quinine. This is for colic in adults.

Treatment No. 2.—Bathe the feet and legs in warm water, and then with hot water or hot herbs, or with mustard, apply fomentations over the stomach. Drink ginger, lemonade or peppermint; if considerable pain, take 25 to 50 drops of paregoric in hot water. Sometimes the disease arises from flatulence, and in this case, an effectual remedy is found in taking a teaspoonful of spirits of turpentine with a table-spoonful of castor oil.

CRAMP-COLIC.—This disease is a dangerous one, and a quick relief may save one's life. Anyone who is troubled with cramp colic will do well to carry in his pocket a small piece of asafoetida. When the pain begins, swallow a piece of asafoetida the size of a pea. If a cure is not affected, repeat the dose in a half hour, increasing the amount one-half.

Cramp colic may be cured by taking one teaspoonful every half hour till relieved of whiskey that has been poured over walnuts sliced when green. When the whisky is put over the sliced walnuts, it should not be used for several weeks.

COLIC IN CHILDREN.—Give ten drops to a half teaspoonful of paregoric. One-third teaspoonful is a medium dose for a child one year old. One-third teaspoonful castor oil and same amount of paregoric, mixed, will effect a speedy cure; or give peppermint, or ginger tea, warm, and apply something hot to the feet; rub over stomach and belly with some liniment. Inject salt water. A good simple remedy is to take three of four drops of sweet-smelling spirits of ammonia in milk.

CONSTIPATION—Cause.—Women suffer more from this than men. Lack of exercise is one of the main causes, especially in women. Ex-

ercise, plain diet, little bread and an injection of bread and water, or a little thin gruel, if there has not been any action of the bowels for some time. A healthy person should have a passage once in every twenty-four hours. A person having fewer is said to be costive or constipated.

Treatment.—Medicine as a rule is of no effect. Careful attention to diet. Injections will give relief; one of a little soap and water is excellent, although pure water, or warm milk, is good. Besides, attention to the quality and quantity of food, a dose of salts or a Seidlitz powder may be used to move the bowels. Pills and purgatives should be avoided. These irritate the rectum, and frequently cause piles. Be regular; try to have the bowels move every morning; this has been recommended by best of doctors as a sure preventive. Drink slowly a cup of hot water before retiring and a cup before breakfast. This is also good for dyspepsia.

CONSUMPTION.—As stated in the beginning of this chapter, we do not pretend to give cures for all diseases, and we advise all who are unfortunate enough to have this disease to consult a good physician. However, we give remedies that may give relief. Do not give up hope because you have consumption, because even this disease has been "hauled down," and your case may not be an impossible one to cure. This disease is sometimes inherited, but not unfrequently it is caused by improper care; and we believe we are doing some good if we give a little advice to persons of a consumptive nature, advice that may prevent them taking this disease. Begin early in life to be regular in everything; inhale all the good fresh air you can, and especially in the morning; expel all the bad air and draw in all the pure, fresh morning air you can. Inflating the lungs for those in health. or at the commencement of the disease, is certainly a good practice: but for one who has consumption, this practice is a risky one because sometimes blood vessels are ruptured, causing hemorrhages, and instant death follows. Eat proper food and avoid catching colds; the disease seldom takes root unless you get a "cold."

Consumption in some cases is caused by eating too little fat meats. In fact, if people would eat more fat meat consumptives would be less, because it has been observed that those persons who are fond of fat meats, and make this a greater part of their animal food, seldom take consumption. So many women, clergymen and students die of consumption simply because they take too little exercise and eat too

much lean meat, chicken and hot cakes instead of fatty pork and its substitutes.

For those who already have consumption, a glass of rich, sweet cream with a spoonful of brandy in it and drank at meals is as good as codliver oil, although codliver oil is an excellent food for the lungs, and this can be made more palatable by adding a tablespoonful of salt to each bottle. Sometimes soreness of the lungs can be relieved by drinking each morning a pint of new milk with several tablespoonfuls of the suppressed juice of green hoarhound, and this followed up for a month or so.

CONVULSIONS AND FITS.—This subject is treated in a chapter under the head of "Accidents and Emergencies."

Cause.—There are many causes. Teething is the most frequent cause in children. Over-loading the stomach or inflammation of the gums during denting causes it.

Symptoms.—See the article under the above head for these, and the treatment.

Treatment.—Use emetics, injections to the bowels and apply mustard plasters to the arms and legs. Keep the bowels open. Put the feet in warm water and apply cold water to the head. Lance the gums if the fit is caused by inflammation thereof.

COUGH.—Below will be found a number of cough cures and syrups that are unfailing and will relieve the worst forms.

Treatment No. I.—One of the most simple remedies is flaxseed lemonade, made by adding two or three tablespoons of flax seed to a lemonade made of two lemons, two tablespoonfuls of sugar and about a quart of water; boil it.

Treatment No. 2.—COUGH SYRUP.—Mix together one-half pint of honey, $\frac{1}{2}$ pint of gin, $\frac{1}{2}$ oz. of oil of tar, $\frac{1}{2}$ oz. of balsam fir. Take a teaspoonful three times a day. This is one of the most effective and valuable remedies known for coughs and will break up a cold where other remedies fail.

Treatment No. 3.—An efficacious remedy for continued cough is found in chewing the bark gotten from the root of sumach. Chew the bark, swallowing a little saliva once in a while but spitting most of it out. Several kinds of sumach are poisonous, but use the common upland sumach, having cone-shaped bunches of berries and from which a milky fluid comes when leaves are broken.

CROUP—Cause.—The attack of this disease is sudden and frequently dangerous. It is an inflammation of the windpipe. It mostly occurs to children. The cough is rough and has a shrill sound. There is an effort to breathe while coughing, and the face becomes flushed.

Treatment.—First give an emetic. Then give some goose grease inwardly. A warm bath and mustard poultice tend to give relief.

A simple way to afford temporary relief is to apply cold ice water to the throat.

A teasponful of snuff and some hog's lard will, if made into a plaster, also afford relief.

Give some flaxseed tea if handy.

A GOOD HOME REMEDY.—Cut onions in thin slices and put over and between the slices brown sugar and let it dissolve. When dissolved, give a teaspoonful of it.

Salt is a valuable remedy and can be relied upon for croup. Give a teaspoonful with a tablespoonful of honey. Give frequently.

AN EFFECTUAL REMEDY.—Roast a large onion, squeeze out the juice, sweeten it with honey until it becomes thick; add several drops of spirits of turpentine and give the child.

DELIRIUM TREMENS—Cause and Symptoms.—The first symptoms are restlessness, nervous irritation, especially at night, sleeplessness, and if sleep is gotten, horrid and frightful dreams. It is not necessary to enter into details in the description of this disease. It is caused by excessive use of alcohol, and sometimes by suddenly stopping its use.

Treatment.—Only a physician knows how to properly treat this, as it is almost always fatal. However, it is well to know what to do until a physician arrives. In this disease the stomach and liver, and, in fact, the whole system is full of poison. Give an emetic composed of two ounces each of Lobelia and Ipecac. Give this in liquor and accompany it with warm drinks or gruel. If necessary, give some opium and brandy, only about 2 grains of opium or a pill two-thirds the size of a pea, and in the meantime send for a physician.

DIABETES—Cause.—The most important characteristic of this disease is frequent discharge of large quantities of urine. Some persons think it is hereditary. The main cause is a diseased kidney. Exposure to cold and damp, and excessive use of sugar are other causes.

Symptoms.—The most striking symptom is the excessive flow of urine. This often compels a person to rise two or three times during the night.

The disease usually comes on gradually and generally does not excite much notice. As the disease progresses there is pain and general weakness in the loins, a swelling of the legs and feet, languor and depression of spirits.

Treatment.—Proper diet is an important matter. Avoid vegetables and anything which will produce sugar in the stomach. Drink little and eat only fresh meats. Sponge the body all over every night with warm saleratus water, rubbing well. A porous plaster should be worn on the back, over the kidneys. Three pills night and morning may also be given in severe cases, of the following: Take one drahm of extract of dandelion, and 32 grains of quinine and 30 grains of cayenne; make into 41 pills.

DIARRHOEA—Cause.—Eating green fruits and garden vegetables. change of water and sudden check of perspiration are causes of this complaint. Teething causes it in children.

Symptoms.—Copious, thin and watery discharge, and a general looseness.

Treatment No. 1.—What I have been accustomed to resort to and which has never failed me, is to chew fine a small nutmeg and swallow it.

Treatment No. 2—Rice Cure.—Many times the wrong food is eaten, which provokes the disease. A cure may be effected by using and repeating the following: Parch a tin of rice until perfectly brown; boil down as usual and eat slowly.

Treatment No. 3.—For some cases a tablespoonful several times a day of blackberry cordial will be beneficial.

Treatment No. 4.—Here is a remedy, though simple, it is a good one, and has been tried many times; it has cured the worst cases of diarrhoea when nothing else would help: Every few hours take a table-spoonful of good cider vinegar with a pinch of salt in it. A friend of mine who was in the army and had chronic diarrhoea could get no relief until he tried this remedy, which cured him. I could mention many who have tried it with success. In fact, a glass of sharp cider will many times restore health to the bowels. I tried this myself when getting over a very bad sickness, when the doctor's medicine for the diarrhoea did no good, but a quart of strong cider, taken in several drinks, cured me. I do not use nor do I advise any to use such drinks except where used as medicine.

Treatment No. 5.—Blackberries or blackberry root is good for the bowels. The best and most effective is to take the roots of the low

vines; make a tea, by scalding them, and drink freely and often. This cured a little girl of chronic diarrhoea that the family physician could not cure. He gave the case up as a hopeless one, and as a last resort they got the roots of low blackberry vines and made the tea, which saved the young child's life. Almost every one will know what vines these are. When I lived on the farm I called them low blackberry vines, and the name is known by all who know what a blackberry vine is.

Treatment No. 6.—Another home remedy is to get five cents' worth of tincture of catacue. Put it in the same quantity of molasses. Take one teaspoonful every hour. This has proved an effectual remedy.

Treatment No. 7.—Black pepper put in hot milk and drank just before going to bed is a handy and efficacious remedy. Milk heated to the boiling point is excellent for persons troubled with this disease and the use of hot milk has aided much in cures of fevers.

DIPHTHERIA—Cause.—Contagion usually. Impure air and catching cold. This disease is common in children. Grown people frequently get it.

Symptoms.—It is first felt in the morning as an attack of cold in the head; a general weariness all over the body is felt. Considerable swelling of the glands of the throat takes place. The inside of the throat becomes red, and white spots appear in the back of the throat.

Treatment No. 1.—A gargle of water and listerine is a sure preventive. Take three tablespoonfuls of water to one of listerine.

Treatment No. 2.—Two ounces of pine tar and one ounce of turpentine. Mix and heat. Inhale fumes of this. It will be found worthy a trial. (These remedies are all excellent for sore throat.)

Treatment No. 3.—Turpentine on flannel and tied around the neck is good to relieve in case of diphtheria, and if used with the following, a relief or cure may be expected:

Treatment No. 4.—A gargle of vinegar, honey, red pepper and warm water used frequently.

Treatment No. 5.—I have found by my own experience and from the experience of others that a thimble full of common baking soda, if allowed to dissolve in the mouth and then swallowed, is most excellent for sore throat, no matter how severe, and helpful in case of diphtheria, although not over pleasant to take. Sulphur may be used in the same quantity, but must be blown down the throat. This can be done through a quill.

Treatment No. 6.—Lemon juice is good, and the juice of pineapple has cured where many more complex medicines have failed.

Treatment No. 7.—Vinegar and salt make a good gargle; and lard oil or goose grease can be used externally; these remedies are generally found in the house.

DROPSY—Cause.—It generally develops from other diseases. Intemperance is one of the chief causes, and mostly from diseased digestive organs.

Symptoms.—Shortness of breath and an intermission in the pulse beats. Also palesness of the face and skin, and upon going to bed a feeling of suffocation. Swelling frequently takes place.

Treatment No. 1.—Large and frequent doses of purgative medicines are necessary in this complaint. This is to remove the collection of water and to restore the activity to the system. The circulation of the blood must be stimulated by rubbing the affected parts briskly. Temperance and exercise here go hand in hand as primary functions. The food should be light and nourishing. Drink nothing but water and black tea or coffee.

Treatment No. 2.—A good preparation is a tea of dandelion roots made by washing the roots and putting a good double-handful in a crock and pouring boiling water over them.

Treatment No. 3.—Here is a simple home remedy: Boil three or four handfuls of the inner bark of elder in a quart of water and milk. Drink half in the morning and half at night. Sufficient of this can be made for a week's use.

Treatment No. 4.—Chestnut leaf tea is a sure remedy for some cases of dropsy. When I was traveling through the State several years ago, a lady said she cured herself by drinking freely of this tea. I know it has been tried in many cases of dropsy, and proved successful.

DYSENTERY—Cause.—This is very similar to diarrhoes. The symptoms are more aggravated and the discharges are mucous and blood.

Symptoms.—This disease comes with severe pains in the abdomen and bearing down pains while at stool.

Treatment.—For children no better remedy can be found than to give a tablespoonful of castor oil to which should be added 3 drops of laudanum, once a day for a child one year old. For adults, a tablespoonful of castor oil and a teaspoonful of paregoric mixed will be all the medicine required.

D'ISPEPSIA—Cause.—Many years ago when people ate nothing but common food, little was heard of dyspepsia. This, as well as many other diseases, comes from abusing nature's laws. Intemperance, improper food, irregular eating, not masticating the food properly, eating the wrong kind of food, washing it down with drinks, want of proper exercise, and many other things might be mentioned as the cause of dyspepsia.

Americans are looked upon as a nation of dyspeptics. In these days of competition men and women pay too little attention to the necessities of the body. They do their work with a rush, they take their pleasures in a rush and they feed themselves in a rush. Nature endures it for a time, but at last she sends in her warnings that something is wrong. These warnings are at first but mild hints. Later, however, if no notice is taken, a vigorous protest is made against the extraordinary demand made upon the digestive organs and the offender is obliged to lay up for repairs.

Symptoms.—The first signs of stomach and intestinal derangement are, irregularities of the bowels, alternating constipation and diarrhoea; furred tongue; foul breath; bloating after meals; sour stomach; flatulence; headache; dizziness pain and distress; tenderness over the abdomen; nausea and vomiting; loss of appetite or an unnatural craving and desire for food; yellowness of the skin; loss of flesh; uneasiness, pain, or burning sensations at the anus (seat), and a general feeling of malaise or uneasiness.

If allowed to continue until the blood becomes impoverished, and poisons are absorbed from the impurities which should be thrown off, the skin becomes covered with pimples and blotches, the nervous system is upset, the vital organs refuse to properly perform their functions because they are not properly nourished and the whole system is in that "run down" condition which renders the victim an easy prey to the various epidemic diseases, such as typhoid fever, malaria (chills and fever), la grippe, yellow fever, small-pox, pneumonia, etc., etc. Even that dread disease, consumption, can be kept in check or warded off by keeping the digestion in perfect order.

Treatment No. 1.—Stop eating everything that does not seem to agree with you; don't starve yourself, but simply do not eat till you get hungry. Eat only a little at each meal, eat and drink the right thing at the proper time. Throw all medicines away. If you are in the habit, in the morning, of eating several large potatoes, two or three pieces of beefsteak, three or four slices of bread, or a half dozen hot

cakes and drinking tea and coffee besides, just stop and think. Begin on about half a potato and a small slice of bread and a little beefsteak, take no drink and chew your food thoroughly; eat nothing until the next meal-time, and then as little as possible, and see how you feel. If you do not feel good over this, the next time take less, and less the next time until you do feel comfortable after your meals. It may take a long time, but probably it has been a long time coming. You cannot expect to be cured in a few days, and if this habit of denying yourself of things on the table is continued, you will relieve yourself of dyspepsia. Never eat anything that does not agree with you and avoid drinking with your meals, especially cold water. Take no fluid or drinks until digestion is over, which will be about four hours after eating. If pie and pudding are on the table, eat a little but do not eat a lot of each. Apples, melons, etc., should be eaten before meals, and if anyone wonders why you do this, tell them you "eat to live." By eating your fill of common food first and then eating nuts, raisins, etc., the stomach is filled beyond comfort. We must give the same advice to dyspeptics as we must to drunkards: "give up the cup." So sure as he does not give it up he dies a drunkard. The same is true of a dyspeptic, if over-eating is not given up-he dies a dyspeptic. Many persons who are troubled with indigestion get much relief by drinking a cup of hot water one-half hour before breakfast. This washes the stomach. A cup of hot water taken half hour before retiring is also good and will insure a good night's sleep. It quiets the nerves and eases the stomach. Always have the water hot and sip it with a spoon; you will derive the most good in this way.

Treatment No. 2.—It has been proved that cayenne pepper is one of the best and purest stimulants known and one that will leave no prostration afterwards (arsenic is one of the most powerful stimulants for the stomach, but don't attempt to use it unless the physician prescribes it in severe cases). So we give the following mixture that will be found valuable for pain in the stomach and bowels, and many times it will remove obstructions that cold has caused. At the same time when the remedy is used, at night a hot brick or something of the kind should be put to the feet. If you have eaten too much or eaten a rich meal that has brought on an attack of dyspepsia, it will be well to have a cupful of this tea ready and drink about half of it 18 minutes before meals, the balance just before you sit down to the table, and do not take any other liquid till digestion is over. You can follow this up for several days or weeks if necessary, as it stimulates the stomach, helps to digest the food and prevents any gas accumulating, which

is a cause of "belching wind" from the stomach; in fact, this teatones up the whole system: It is much better than any other stimulant and a good thing to take just before going into the extreme cold. It is made as follows: One ounce of cayenne pepper, 1 it of the bark of bayberry, ½ it of hemlock bark, 1 ounce of clover, ½ it of ginger root. Take for a dose ½ teaspoonful in a teaspoonful of sugar and pour over them a half teacupful of boiling water. Fill the teacup with milk or hot water.

DRUNKENNESS CURE.—The above remedy, if taken when a man has an appetite for strong drinks, will cure a man of drunkenenss, if he will then stay away from the place where intoxicating drinks are sold.

ERYSIPELAS—Cause.—Exposure to sudden changes of cold and heat, which close up the pores and prevent perspiration.

Symptoms.—Preceded by cold shivering, with alternately flushing and fevers, accompanied with drowsiness and delirium.

Treatment.—Wash the affected parts with soap and apply a solution of one part carbolic acid and 19 parts alcohol. Vaseline can be used instead of alcohol.

FELON—Treatment No. 1.—A hot water poultice is recommended as excellent. Soak a piece of cotton in extremely hot water and apply to the sore. A plaster of shoemaker's wax is another good way.

Treatment No. 2.—An effective remedy that I have used I give as follows: Mix lard and gunpowder so as to form a paste (make gunpowder fine), and apply to the felon. This remedy may seem nearly as painful as the felon, but it will cure the felon; it cured mine in a short time.

Treatment No. 3.—A good remedy is made by taking 2 ounces of venice turpentine into which put a teaspoonful of water and stir until it becomes thickened; spread this on a piece of linen and wrap it around the finger. This is a good and quick remedy if the case is recent

Treatment No. 4.—Here is a remedy that has been tried and proved good. It is to take clay from an old log house, make a poultice of it with spirits of camphor.

Treatment No. 5.—If matter has not already formed, a poultice made of poke root, by its absorbing properties, will bring it to a head and save much pain.

FEVER—Cause.—'The causes of fever are varied. In all fevers such as typhoid, scarlet, intermittent or typhus, it is well to send for the family doctor.

Symptoms.—Irregular chills and heats, with excessive restlessness and a soreness of the neck and back denote the approach. Increased heat, headache, a confused state of mind, an adverseness to exertion and desire for quietness show the forming of fever.

Treatment.—As stated before, it is only our purpose to give simple and home remedies. This we shall endeavor to do fully, in ordinary cases of fever, and partly in more serious ones. For remittent fever or ague, see "Chills and Fever" in the index. See the treatment under this head.

In Scarlet Fever, which is a contagious disease, the object of most importance is to take care and avoid any spreading of the disease. A simple cure for this is to give warm lemonade in which has been dissolved gum arabic. A cloth wrung out in hot water if applied to the stomach and replaced with another as soon as it becomes cold will afford relief.

In Typhoid Fever, which is contagious, the symptoms are similar to the ordinary fever, only more apparent. The feeling of indisposition is more marked, and the mental derangement more severe.

Treatment.—Milk is the only diet in excessive fever, and if brought to the boiling point and drank hot, will help to allay fever. A friend and neighbor of mine gives the following experience which is valuable and trustworthy: "From my experience of three months' sickness in the summer of 1897, I learned that the only treatment given by the doctors for this disease is cold baths. I was severely attacked, my temperature was extremely high, 107 degrees, and my condition serious for two weeks. The only treatment given me was cold water baths. These were given every time my temperature recorded 102 degrees. The temperature was taken every two hours and a bath given as frequently for nearly ten days. In hospitals a bath is made of ice water, into which the patient is plunged. It was impossible for the nurse to get me to the bathroom, so I was stripped and wrapped in a sheet in bed lying on gum blankets. Water put in a flower sprinkling can, with about three pounds of ice melted in it, was poured over me. which. though severe, affected a cure. After the water was poured over me, I was covered up and allowed to lie in it for about half an hour; then, when I had been thoroughly rubbed dry clothes were put on the bed and on myself. The necessity of carefully nursing and the essentialness of a good nurse are apparent. A tea made by soaking several handfuls of black doctor roots in boiling water, after which the water

strained, if given cold is not disagreeable and unexcelled in allaying the fever. The use of this tea has prevailed when others have failed. The mouth of the patient should be washed out frequently with water and listerine. To prevent the hair from falling out, clip or shave it close to the head."

FLATULENCY—Cause.—Acid generation of gases in the stomach.

Symptoms.—Belching of a sour and disagreeable taste from the stomach.

Treatment.—A simple treatment for heart-burn or flatulence is to break off the head of a match and chew the wood part; swallow the saliva. Try it. I was troubled with flatulency when traveling in the State of New Jersey, when I was recommended to try this. It relieved me at once of the trouble, and has never failed me since. A glass of buttermilk is another good remedy. Another good cure is to take a glass of water and dissolve one to three teaspoonfuls of magnesia in it and drink contents. This disease is frequent in dyspepsia.

GALL STONE—Cause.—Formation of hard substances called gravel in the gall-bladder.

Symptoms.—Pain in the region of the liver. The stones cause the pain by passing from the gall bladder through the gall duct into the intestines. The pain is acute. The stones pass at stool.

Treatment.—Exercise in the open air when not too severe pains are prevalent. When severe pains are felt, apply mustard over the stomach; consult a good physician.

GOUT—Cause.—This is caused by high living and excessive use of fermented liquors.

Symptoms.—These are similar to rheumatism, only in this the parts affected are the small joints, whereas, the large joints are affected by rheumatism. The affected part becomes extremely sensitive; the joint cannot be moved without extreme pain. The joints of the feet are those principally attacked.

Treatment.—Hold the affected parts in cold water for a period of several minutes, and repeat frequently. A poultice of vinegar and bran if applied warm is a benefit. Keep the bowels loose and pay special attention to diet. These will restore your health all right.

An old English cure is to take one piece of a cluster of garlic. This is sure, even in severe cases.

GRAVEL—Cause.—Small, stony substances forming in the kadneys or bladder, and passed in the water cause this. To avoid gravel, keep the urinary organs in a healthy state.

Symptoms.—Pain in the bladder before urinating; bloody urine and a constant desire to urinate. Pain is felt in the small of the back if the stones are in the kidneys.

Treatment.—A tea made of a handful of smart-weed in two-thirds of a cup of water and one-third of a cup of gin will cause the gravel to pass away. The juice of red onions, if drank in the morning and evening for three days, in half teacupful quantities will effect a cure. Be careful to avoid all intoxicants, and drink only soft water, lemonade, soda water and similar drinks, avoiding sugar and fat meats.

HAY FEVER—Cause.—This is a form of asthma and occurs about hay harvest. It is caused by a flower dust or grain dust getting into the bronchial tubes.

Symptoms.—A burning sensation in the throat and difficulty of breathing are the symptoms of this disease.

Treatment.—A teaspoonful of paregoric at bed-time is a simple cure. A grain of quinine is good if taken morning and evening.

HEADACHE—Cause.—Disordered organs of digestion; a sluggish condition of the bowels; straining of the eyes and worry.

Treatment.—Take ¾ of a quart of water, 1 tablespoonful of salt and one ounce each of hartshorn and spirits of camphor. Mix well, wet a rag in it and apply to the forehead. For bilious headache, see "Biliousness."

HEARTBURN.-See "Flatulence."

HEART DISEASE—Cause.—Worriment and trouble generally.

Symptoms.—Breathing extremely short, stifing and excessive palpitations; mental disturbances, are symptoms of any disease of the heart.

Treatment.—Buttermilk will be found excellent for this. All liquors, tea, coffee, and tobacco in all forms must be avoided. A mustard poultice applied to the breast and back, with hot applications to the feet, is effectual for extreme palpitation.

HEMORRHAGE.—See "Accidents and Emergencies."

HERNIA; RUPTURE—Cause.—A displacement of any of the internal organs is rupture. Internal pressure and straining cause this: It occurs more frequently in children and aged persons.

Treatment.—First of all, replace the protruding parts if possible. The aid of a surgeon should be sought. The bowels must be emptied by giving a dose or two of a tablespoonful of both sweet and castor oil, into which has been put 1 or 2 drops of croton oil; repeat every 2 hours till bowels are moved. Poultices of elm bark can be put on after the tumor is replaced. A truss should be worn in serious cases.

INDIGESTION.—See "Dyspepsia."

KIDNEY TROUBLE.—A weakness is felt in small of the back.

Many people use with success ten to twelve drops of Juniper Oil several times a day. If taken with caution it will cure or aid many persons where other remedies fail.

A good remedy to use is Dandelion Root Tea.

LA GRIPPE.—The epidemic of this disease during 1898 in the United States will be remembered. Most persons attacked with this lose their appetite, get chilly and debilitated; fever is present. Not many persons are attacked the same way. A severe headache is experienced by many. Sometimes "grip" lasts only a few days and sometimes many weeks. I was successful in sweating it out of me when I had an attack. It sometimes ends in diarrhoea. Use freely of quinine, and keep the bowels open.

MALARIA.—The best thing for this is to keep the stomach and bowels in good condition, because often the disease originates in the stomach; when the organ is able to do its work a person seldom gets malaria or anything of the kind. After a cure is found from any source or by using any of the malarial treatments in this book, it can be kept out of the system if you get ten or fifteen cents' worth of Phosphate of Soda, which can be secured at any drug store, and take one teaspoonful in half a glass of hot water before meals. This works on the liver and bowels, and if it is found that a teaspoonful before each meal is too much, it is well to take a teaspoonful just before breakfast. It is something harmless and recommended by the best doctors, and will hurt no one. By getting the name of Phosphate of Soda from this book and asking for that in the drug store, fifteen cents will buy as much

as you get for thirty or forty cents if the doctor gives you a prescription for the same. I use this myself and can recommend it.

It is known only among the best physicians that ammonia will kill the germs of malaria. Take three drops of ammonia in a little water half an hour after each meal. Large quantities of ammonia of course would be injurious, but taken in this quantity it is one of the best medicines for malaria and has cured severe cases. A trial of this will convince any malarial sufferer that it is an excellent remedy.

MEASLES.—Cause.—'I his disease is confined principally to children. Grown persons seldom get it. It is contagious.

Symptoms.—Sighing, signs of severe cold in the head, sneezing and runnings from the nose and eyes are the primary symptoms of measles. Restlessness and a cough, and indisposition to eat are shown by the child. About four days after their appearance a red rash comes over the child's face, neck and body.

Treatment.—As a relief for the cough give flaxseed tea, or a decoction of slippery elm bark with a little lemon juice. This disease requires more care than medicine. Give light food and keep the child in a warm bed. Give plenty of cold water. Sponge the body occasionally with water to which there is added a little vinegar. A mixture of sulphur and camphor is a good preventive.

MUMPS.—Cause.—This sometimes follows measles. It is caused by a swelling of the glands under the ear and lawer jaw.

Symptoms.—At first fever, then stiffness of the neck and jaw, swelling and a general soreness of the jaw. It develops in four or five days and then begins to disappear.

Treatment.—Care for the child as in measles. If very painful give a dose of paregoric. Cause the child to sweat by giving pennyroyal, peppermint or catnip tea. Another cure is to bathe the feet with camphor water. A hot poultice of cornmeal or bread and milk is excellent.

NETTLERASH, or HIVES.—Cause.—A disordered stomach causes this. Another cause is impure blood. In children it is called rash; and in adults, hives.

Symptoms.—No symptoms appear, generally. Red marks as big as a ten cent piece appear suddenly and itch severely, with a burning or stinging sensation.

Treatment.—Wheat flour spread over the blotches is an excellent remedy. Give freely also of saffron, sage or sassafras tea. Bathe in camphor water. Use a purgative to cleanse the bowels. The bath can be in saleratus water.

NEURALGIA.—Cause.—Mental depression, excessive exercise and an impoverished condition of the blood are causes of neuralgia, which though not confined to the head, is more frequent there. Cold is especially conducive to neuralgia.

Symptoms.—Sudden, sharp and piercing pains in the parts. The muscles are the parts usually affected.

Treatment No. 1.—Take three grains of quinine three times a day. Bathe the parts in salt water.

Treatment No. 2.—Make a bag of hops and heat it on top of the stove and apply to the affected part. Heat when cold and repeat until relief is found. A Seidlitz powder is also good.

Treatment No. 3.—Relief may be found in taking a Seidlitz powder, and bathing the parts with hot vinegar.

PILES.—Piles are generally situated at the extreme end of the rectum, but sometimes they are situated up so far that they cannot be seen.

Cause.—Congestion of the liver is one cause of piles; in fact anything that prevents the free circulation of the blood will cause piles. Keep the bowels and system in a healthy condition and have no piles. Costiveness many times brings on piles, so by regular habits which tend to prevent constipation or costiveness may prevent piles.

Treatment.—A simple and effective remedy many times is to make a salve of hog's lard and a small proportion of turpentine and apply to the itching piles.

An acquaintance of mine used ¼ tablespoonful of glycerine morning and evening. This is taken inwardly and is not an unpleasant medicine. It seems to have healing qualities that do the work.

Simply introducing tallow into the rectum will sometimes prove beneficial in piles. In fact, it seems that any kind of grease or oil is good.

Another remedy that is often effective is made by putting ½ oz. of sulphur in ½ tin of milk. Drink every day till relieved.

Jimpson (or Stramonium) leaves bruised and simmered in lard and a little Scotch snuff mixed with it is an effective remedy. Use as an ointment. Oyster shells burned, pulverized and mixed with unsalted lard has proved a good remedy to be used externally.

For internal piles, get the system in good condition—quit living high.

Take a scant teaspoonful of a mixture of equal parts cream of tartar

and flour of sulphur once a day, and take each day a little elder flower and mullen tea—mix these two for tea.

PLEURISY.—Cause.—Pleurisy is caused by cold, getting wet feet, exposure to rain; rheumatism, etc., often cause inflammation of a light character. In pleurisy the blood is driven internally, causing congestion upon the membrane called Pleura. The whole body should be relaxed and this will remove obstructions, and an equal circulation will be maintained. Heat should be applied to the surface until nature is able to carry on her work. The disease should be checked at once.

Symptoms.—Pleurisy is an inflammation of the membrane covering the lungs. It is attended with sharp pains in the side, with a quick and hard pulse and difficult breathing. It is also generally attended with fever, and many times it begins with a chill. The pain is generally confined to one point, near the short ribs. The pain gradually extends upward and many times attended with a cough. Sometimes the expectoration is mingled with blood.

Treatment.—One of the first essential things to be done is to prepare the system for an emetic. The patient should by all means have an emetic, and to prepare the system for this, give the patient a tea made of boneset, Pleruisy Root, and Blood Root. Take a small handful of Boneset, and a medium sized handful of Pleurisy Root, and the same amount of Blood Root; then follow with an emetic composed of ipecac and lobelia. This should be given with the herb tea. The patient is to be kept sweating for 10 or 12 hours, and then a cathartic ought to be given. This treatment is for the first stages of pleurisy, but the chronic form should not be treated quite so severely. An emetic should be given not oftener than once a week in chronic pleurisy, and the lower extremities of the body should be bathed in strong water and rubbed well every day.

PNEUMONIA OR INFLAMMATION OF THE LUNGS.—The word Pneumonia comes from the Greek word Pneumon, meaning the lungs. Sometimes this will involve both sides, but sometimes only one side of the lungs. It is generally confined to the one side of the lungs.

Causes.—A person exposed to drafts of air, cold feet, and especially so if in a perspiration, is liable to this disease. One is more liable to it in winter or change of spring than at any other time.

Symptoms.—The lungs become inflamed, like in other diseases of any inflammatory character, beginning with a chill and sometimes followed

with fever, sometimes vomiting, just according to the severity of the case. It will be difficult to take full breaths or to take them often. There is a tightness across the chest, and a slight expectoration sometimes mixed with blood. At this time you cannot have any confidence in the pulse, because it will vary, and the tongue will become dark and dry. If the tongue has a dry and glossy appearance, it may be considered dangerous symptoms.

Treatment.—At the first, the treatment of this disease may be the same as pleurisy; continue if possible a free perspiration, soak the feet in hot water and at once go for a physician.

QUINSY.—Cause.—Exposure and cold bring this on. It is very similar to bronchitis. It subsides on the sixth or seventh day.

Symptoms.—Abscesses form on the tonsils, which burst, and an enlargement of the tonsils is noticed. It commences with a light feverish attack, pain and swelling of the tonsils.

Treatment No. 1.—One of the surest remedies, and one tried by an ironworker in our town, who was subject to frequent attacks of this complaint, is to cook some onions and tie them on the neck. Inhaling steam is sometimes effectual.

Treatment No. 2.—Here is a simple remedy. Boil, with enough vinegar to cover, about two quarts of oats, put this in a rag and place upon the neck. Keep the oats steaming hot.

Treatment No. 3.—Baking Soda.—This is excellent; take same way as for sore throat; about ¼ teaspoonful dissolved in the mouth. Repeat frequently.

RHEUMATISM.—Symptoms.—There are two forms, acute, the first stage, and chronic, the second stage. Chronic means lingering. In the acute the bowels are bound and the skin dry and hot, sometimes covered with sweats. There are sharp pains in the hips, joints, muscles, ankles, knees, and sometimes extending over the whole body.

The chronic form is not accompanied by fever, but the joints are swollen and stiff; sometimes the joints become enlarged.

Cause.—Rheumatism is caused by morbid blood passing through the system, by too much exertion, by exposure to damp and cold, and sometimes it is hereditary.

Treatment No. 1.—Sometimes it is necessary to use internal and external remedies.

We give the two kinds of remedies here, which can be used at the

same time. The first remedy externally and the second remedy internally. The external remedy has alone cured many bad cases of rheumatism, and the internal remedy has cured many cases without the external remedy. However, in a bad case of rheumatism the two, used as directed, at the same time, will surely effect a cure, if any remedy has ever been given to cure rheumatism. The external remedy is used three or four times daily, rubbing it in well and rubbing toward the body. This liniment, as it may be called, is made by taking one tablespoonful of sassafras oil, 7 tablespoonfuls of chloroform, 7½ tablespoonfuls of camphor and 8 tablespoonfuls of olive oil. In mixing this, put the oil of sassafras and olive oil together, add the spirits of camphor and, after shaking this well, put in the chloroform. This should always be kept corked tight so that the chloroform does not evaporate.

The most excellent internal remedy is made by taking 2 ounces of salt peter, 2 ounces of sulphur, ½ ounce of nutmegs, 2 ounces of syrup or molasses, ½ ounce of colchicum seed or root, and 5-6 ounce of gum guaiac. Dose for an adult is one teaspoonful every two hours. If the bowels begin to move freely it should be taken only three or four times a day until cured. These remedies need not be doubted, because they have been long used, and if taken as directed, will often effect a cure when nothing else will help.

Treatment No. 2.—The oil of turpentine is another good remedy for rheumatism in the joints, and this will be proved if you wash your hands with the oil of turpentine; you will find that there is a pricking sensation left upon the knuckles, which shows that the oil has an exciting action.

Treatment No. 3.—Try the following and see the quick relief, bathing the parts affected: Mix 2 ounces of camphor or 2 ounces of skunk's oil, whichever is the handiest, with 7 ounces of kerosene. Put this on freely and heat by the hot stove the parts affected.

Treatment No. 4.—OINTMENT FOR RHEUMATISM, LAME BACK, SPRAINS, etc.

Take three large live toads, drop them into boiling water and cook till soft. Take them out of the water and boil down to one-third pint and then add three-fourths of a pound of unsalted butter and let simmer, then add 1½ ounces of tincture of ammonia. This is rough on the toads, but it will kill them as quickly as any way and the ointment will be found effective.

Treatment No. 5.—Poke root and poke berries are excellent remedies for rheumatism. Use the berries in whisky. Put a handful of berries

in a pint of pure whisky and take a tablespoonful two or three times a day. The root, if used, is burned to a cinder and put in the whisky; 2-3 of a tablespoonful taken three times a day. If it causes dizziness, use less frequently.

Treatment No. 6.—An effectual remedy for bathing the joints will be found in mixing 1-3 pound of cayenne pepper with 1 pint of pure alcohol.

RUPTURE.—See "Hernia."

SCARLET FEVER .-- See "Fever."

SCROFULA.—Cause.—These sores seem to be hereditary. In children the glands of the neck, chest and stomach are the places to find these sores.

Symptoms.—The skin is dry and has an unpleasant odor. The eyelids are often attacked and become red and inflamed.

Treatment.—One of the best remedies for this disease is to bathe in salt water and drink frequently of salt water to keep the bowels loose.

To effect a cure make a mush, taking 2 ounces of licorice root, 1½ ounces of cream of tartar, 2 ounces of sulphur and 1½ ounces of saltpeter. Take 2-3 of a teaspoonful before meals for three days; cease three days, then take during the next three days ½ teaspoonful before each meal; continue this (missing every second three days) till cured.

SMALLI'OX DISINFECTANT.—One-half gallon of vinegar, one pint of molasses. Mix and sprinkle on red hot charcoal.

SPRAINS.—See "Accidents and Emergencies."

Tincture of arnica, twice as much water as arnica, if rubbed on the sprain is a good lotion.

Another good remedy is to mix a quart of cider vinegar, one pint of turpentine and $\frac{1}{2}$ dozen of beaten eggs.

The white of an egg and a piece of alum beaten together make a good liniment for sprains.

TEETHING.—Children experience much pain in the mouth during teething, especially when the tooth is making its way through the gum. The child becomes fretful and peevish. Teething commences about the fifth or sixth month and continues until the sixteenth. At

the commencement of teething the child's mouth becomes feverish, saliva runs from the mouth, the skin becomes hot and the gums very tender. The child's inclination is to put everything into its mouth. So a rubber ring of about an inch in thickness should be given the child to bite on. Teething is more troublesome in summer on account of bowel complaints occurring at this time.

Treatment.—A little paregoric to cause the child to sleep should be given. If the bowels are disordered and there is fever, give 2-3 of a tablespoonful of castor oil with 20 or 25 drops of paregoric. At this time the important thing is to keep the bowels open. This can be done with castor oil.

TETTER.—Cause.—This affection is very common and is caused by impure blood. It is a "breaking out" on the skin.

Symptoms.—It appears on the back of the hands and different parts of the body. Scabs form on the affected parts. It appears in the form of small vesicles, which break and discharge. The discharge is a thin corrosive and irritating fluid which occasions itching.

Treatment No. 1.—Wash the affected parts with a solution of one ounce each of yellow-dock root and blood root, mashed and bruised, and put into 1-3 pint of good vinegar and 1-3 pint of alcohol. Let this stand about two weeks before using. This is also good for ringworms.

Treatment No. 2.—Wet gunpowder if smeared on the sores two or three times a day for several days will effect a cure. Care should be taken not to make this too strong.

TONSILITIS.—Cause.—This is a forerunner of diphtheria. It is the last stage before diphtheria is reached. It is caused by enlarged tonsils.

Symptoms.—Enlarged and inflamed tonsils are the symptoms.

Treatment.—One of the best remedies for this is the one I gave under "Diphtheria;" gargle the throat with listerine, one tablespoonful of listerine in three of water. (Use this for sore throat.)

ULCERS AND FEVER SORES.—Cause.—Bad blood.

Symptoms.—Their appearance on almost any part of the body.

Treatment.—Apply elm poultice. A dry application is sometimes better than a wet one. Flour, or pulverized chalk, sprinkled on the sores is excellent. For ulcers of long standing, a blood purifier should be taken. A tea of burdock, sassafras roots, or elder flower, taking a

wineglassful at a time, will purify the blood. To each pint of this add a drachm of iodide of potassium.

WATER BRASH.—Cause.—This is caused by emotions of the mind or cold applied to the feet. It is the accumulation of the watery fluid in the stomach. Derangement of the stomach and the function of digestion provoke it.

Symptoms.—A pain similar to heartburn; belchings occur. This happens frequently to women during pregnancy.

Treatment.—To cure this a person should diet himself carefully. A good remedy is to take one ounce of senna leaves, one-half ounce each of powdered fennel seeds, jalap, and golden seal, two drachins of aloes, two-thirds ounce of balsam tulu, place them in a tin cup and pour one-half pint of water over them; when cold add enough good brandy or whiskey to make a quart. Let stand twenty-four hours; afterwards take a tablespoonful every morning before breakfast. This is also good for dyspepsia.

WHOOPING COUGH.—Cause.—This is contagious and is prevalent among children, and usually of long duration, appearing in the autumn and lasting frequently until spring.

Symptoms.—Coughing, sneezing, red eyes, dryness of the mouth, feverishness, and often vomiting; one or all of these are signs of the approach of whooping cough.

Treatment.—Plain food, warm air and sunshine are necessary for a cure. Drafts and damp air should be avoided. A strong tea made of the tops of red clover is the most efficient and simplest remedy. A tea of chestnut leaves sweetened with sugar is another remedy; take the leaves in the fall and dry them or buy them in the drug store if you do not have them ready. The inner bark of chestnut trees is also good if made into a tea.

WHOOPING COUGH SYRUP.—Take one-half pint of garlic and onions sliced with half a pint of sweet oil, set them on the fire and let them simmer to get out the juice, then strain and add one-half pint of honey, also two-thirds ounce of spirits of camphor and two tablespoonfuls of paregoric. It should be bottled and corked tight. For a dose, give one-half tablespoonful three times daily to a child of two and a half to three and a half years old.

WORMS.—To give symptoms by which one can always tell the presence of worms is almost needless, but if the breath is disagreeable,

upper lip swollen in the morning, nose itching, the urine milky white, appetite craving at times and other times you loathe food, it will be well to take some worm medicine.

A mild cathartic will not come amiss. I know no better worm medicine than the following: Equal quantities of American worm seed, manna, senna leaf and Carolina pink root; take one ounce of each, bruise well and pour over them one quart of boiling water. Just let steep without boiling. A child six years old can take one-half cupful before meals, until the bowels move freely.

THE PROPERTIES OF MEDICINES ARE EX-PRESSED BY THE FOLLOWING TERMS.

An absorbent is a medicine which is given to destroy acidities in the stomach; magnesia is an absorbent.

An alterative is a medicine, such as sulphur, sarsaparilla, etc., which restores health to our constitutions, without producing any sensible effect.

An analoptic is a medicine, such as bark, gentian. etc., that restores the health which has been lost by sickness.

An anodyne is a medicine that relieves pain. It is divided into three kinds, narcotics, paregories, hypnotics; camphor, although a narcotic, is a good anodyne.

An antibilious is a medicine, such as calomel, etc., that is used in bilious affections.

An aperient, as dandelion root, etc., moves the bowels gently.

An astringent is a medicine, such as galls, oak bark, etc., that diminishes excessive discharges, contracts the fibres of the body and acts indirectly as tonics.

A balsumic is a medicine which soothes, as Peruvian balsam, Tolu, etc.

A cathartic is a strong purgative medicine, such as jalap, etc.

A cordial is a warming medicine, such as aromatic confection.

A demulcent, such as linseed tea, etc., corrects acrimony, soften parts by covering their surfaces with a mild and adhesive matter, and diminishes irritation.

A diuretic, such as squills, etc., acts upon the kidneys and bladder and increases the flow of urine.

An emetic, such as blood-root, mustard, etc., causes vomiting, or the discharge of the contents of the stomach,

An emollient is a remedy, such as palm oil, spermaceti, etc., used externally to soften the parts to which it is applied.

An expectorant is a medicine, such as ipecacuanha, that increases expectoration, or discharges from the bronchial tubes.

A laxative is a medicine, as manna, etc., which causes the bowels to act rather more than natural.

A narcotic is a medicine, such as opium, etc., which allays pain and causes sleep or stupor.

A paregoric is a medicine, such as compound tineture of camphor, which actually eases pain.

A purgative is a medicine, such as senna, etc., that promotes the evacuation of the bowels.

A sedative is a medicine, such as fox-glove, etc., which destroys sensation, so as to compose, and depresses the nervous energy.

A stimulant is a medicine, such as savin, being an external stimulant, and sassafras, being an internal stimulant, which increases the action of the heart and arteries, or the energy of the parts to which the stimulant is applied.

A styptic is a medicine, such as kino, etc., that prevents the effusion of blood and constricts the surface of a part.

A tonic, such as chamomile, etc., improves the tone of the system, gives strength to our constitutions, and restores the natural energies.

VARIOUS CURES.

SICK HEADACHE.—This arises from overloading the stomach or acids in the stomach. If it is not from overeating, drink some hot herb tea, and at the same time soak the feet in hot water for about twenty-five minutes. Get into bed then and cover up warm, sweating for an hour or more. Relief will soon follow. If food has been taken into the stomach, which causes the sick-headache, an emetic should be used. This emetic can be made by taking equal parts of lobelia and ipecacuanha, also put in blood-root one-half the amount as one of the other parts. Pulverize each one separately and mix them thoroughly. It will only take about half a teaspoonful every eighteen minutes in some warm tea, such as pennyroyal or boneset. Between these doses you should take, until you get a free and full evacuation of the contents of the stomach, pennyroyal or boneset tea, drinking it hot.

HEADACHES THAT ARE PERIODICAL.—Some persons have headaches coming on at periods, every few weeks or every two or three months. These headache periods last sometimes several days and are accompanied with nausea and many times with vomiting. These headaches arise from various causes and a doctor should be consulted. Here is a simple remedy which has been tried many times and proved a cure in cases of sick headache. Powder finely two teaspoonfuls of charcoal, drink it in half a tumblerful of water. I have learned of this great remedy, though simple, from many persons who have used it in cases of sick headache. Many times when headache has been caused by eating too freely of cabbage, pork, etc., the nervousness will be allayed by taking a cup of tea in the evening with a small slice of bread and try to get to sleep. If teas are taken for an emetic so as to compel vomiting, a good remedy to bring the stomach back to its healthy action is the following mixture: Crumble a piece of dry bread into a cup, put in a little butter, pepper and salt to suit the taste, pour boiling water over it and drink it.

Coffee as a Cure.—One man says he prefers a mixture of two parts of Mocha and one part Martinique. He puts about three drachms of this in a tumbler of cold water and let them strain and infuse over night. The next morning, after straining, the infusion is taken on an empty stomach the first thing after getting up. This medical authority cites many cases of kidney and liver colics, diabetes, nervous headaches, etc., which, though rebellious in all other treatment for years, soon yielded to the green coffee infusion. The remedy is a very simple one and well worthy of a trial. Another use of coffee medicinally is in nausea and retching. For that purpose a strong infusion is made of the berries which have been ground and roasted and it is sipped while very hot.

COUGH CURE.—Take one-half ounce of elecampane, one ounce of hoarhound, one ounce of wild cherry; put one quart of water over this and boil down to one pint; then take one pound of pulverized sugar and boil till thick. Take in tablespoonful doses several times a day.

WARTS, HOW TO CURE.—Take about one ounce of potash, let it stand in the open air until it is slacked and then add pulverized gum arabic, put in enough to make a paste so that it does not spread and get where it is not wanted. The way to use this is to first pare off the dead skin and then the paste should be applied and let remain about

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twelve minutes. Then wash this off and soak the wart with sweet oil or vinegar, which ever is the handiest. Don't pull the warts off, but let nature remove them and there will be no danger of catching cold. Sometimes one application will not cure, but several times using will effect a cure.

CORN CURE, No. I.—A remedy that has been tried and proved a cure in many cases; in fact, will cure almost every case; cut a piece of lemon, nick it and tie the same on the toe that has the corn, putting the pulp over the corn so that it will stay at its place over night, and in many cases the corn can be removed in the morning. If one application will not cure two or three will.

No. 2.—Many persons touch the corn with acetic acid morning and night for about six days, and the corn will be cured.

No. 3.—Wet them several times during the day with hartshorn. A sure cure.

No. 4.—CORN SALVE.—Salicylic acid, two parts; collodion, sixteen parts; lactic acid, two parts; to be made into a salve, and a sure cure for corns.

SORE EYES.—Apply the juice of the root of common rhubarb to sore eyes, which will many times effect a cure.

Another good remedy is to use burned alum. Mix it with the white of an egg, place between two linen cloths and lay it upon the eyes. When any of these remedies are applied for sore eyes, do not forget to take cream of tartar and salts, equal parts, and about a teaspoonful at a time, to cleanse the blood.

By scraping raw potatoes fine and placing the same upon sore eyes will be effectual, or a poultice made of slippery elm will be found excellent.

FOR THE EYES.—The following is a soothing lotion to be applied with an eye bath several times a day: One grain borax, one ounce camphor water.

EARACHE CURE.—Put two ounces of dried arnica flowers into two small bags. Put half a pint of whiskey into a small saucepan on the stove, and when it is heated dip one of the bags into it; apply to the ear of the sufferer. As soon as one bag begins to cool, change it for the other bag which is heating in the whiskey.

TO RESTORE THE VOICE.—If a piece of anchovy be eaten, it will almost instantly restore the voice to any one who has become hourse by loud speaking or singing.

PRICKLY HEAT.—Mix wheat bran in a large quantity with cold or lukewarm water. Bathe in this twice a day. When this annoyance appears on the neck, arms, face, etc., bathe the part affected and it will not spread. If it should happen to spread, continue the bath, and it will certainly be cured. This is an excellent cure for children that have prickly heat.

FEVER SORES.—Every one knows what sweet clover is; it grows with the grass, and if stewed with lard with a little white turpentine and bees wax, equal parts, and applied to the sore, will be found valuable and effect a cure.

Take two and one-half ounces of honey, two ounces of spirits of turpentine; simmer on a slow fire; let them cool and then add a small lump of camphor gum. Simmer again and apply to the sores; it will be effective.

TARTAR ON THE TEETH.—Mix thoroughly one-half ounce of water, one ounce of honey, one-half ounce of muriatic acid. Wet a tooth brush well with this solution, and rub the affected teeth. This will cleanse the teeth quickly; then rinse the mouth out with water, so that the acid may not affect the good teeth. This can be relied upon.

TOOTHACHE.—The most complete and speedy cure for toothache is to pour a few drops of compound tincture of benzoin on cotton and press it into the cavity of the tooth.

BAD BREATH.—A temporary relief for this is to weaken in twelve parts of water, one part of bromo chloralum. Gargle and swallow a little. This is excellent when bad breath is caused by decayed teeth, catarrh or diseased stomach.

FOR DISEASED GUMS.—Any one's gums can be kept from getting diseased if the teeth and gums are attended to rightly; but after the gums are diseased use the following recipe, which is to be made into a paste and rubbed on the gums: Two parts glycerine, one part burnt alum powdered, and two parts golden seal.



PURITY.

FEMALE DEBILITY.

In the days of long ago such a thing as feeble, debilitated girls or women was not known; the reasons were that they knew nothing of exciting novel reading, did not indulge in stimulants, did not wear thin-soled shoes, tight clothing, nor practice many other things which cause debilitated females organism; but since rich food, stimulating drinks, late hours, impure thoughts, irregular habits, thin clothing, and other unnatural practices are indulged in, the female organism, as well as the male, has given way to disease.

Mothers, give advice to your daughters at the proper time. Think of what may be a neglected girl's future.

A sound mind certainly depends on a body that is not unhealthy, and proper care is a great necessity at the periods of first sicknesses, because the happiness which follows depends on proper care taken at this period of a girl's life. It is a mother's duty, or any one's duty who has girls entrusted in her care, to instruct them to take proper care at this time and to know nature's laws. Throw all false modesty to the winds. "Know thyself," says the adage.

Good advice given by one who is able to administer it, and if followed, is worth more than all the medicine.

We give a few thoughts that we trust will be appreciated by every thinking girl or woman.

"An ounce of prevention is worth a pound of cure." See that your girls understand their nature. It is unwise not to explain and caution them against danger. See to it that they are regular in everything and excessive in nothing; that about covers all causes of debilities, if regularity is combined with plenty of fresh air, proper bathing and exercise. Your seemingly strict rules may not always be appreciated at the time, but they will when years roll by.

If debility has come, it may be known by weakness. Debility means weakness, and a stimulant is needed. The girl looks pale, especially about the nose, lips and ears, with a bluish circle about the eyes, which appear rather sunken. This is noted from the fact that the countenance is generally bloated; her friends think her in good health, as she appears in good fiesh. Her fiesh, though is flabby; she feels drowsy, dull and languid; she has often a fluttering about the heart, a deranged stomach and there is nauses. She gets despondent at times. Many other unnatural experiences will be prevalent, but every patient

will not experience all these symptoms. Tonics are required, and the paleness shows the blood has left the surface, and must be brought back; this can be done by friction, heat, etc. Life and vigor must be renewed by active exercise. The stomach and heart, being in an unnatural state, show a cathartic is needed; soft flesh needs diet that is nutritious, and the nerves must be quieted by something in order to divert them in another channel. This can be done by traveling, agreeable company, pure thoughts, etc. Astringent or strengthening injections and washings should be used for any unnatural discharge and for cleanliness; cleanliness is next to Godliness. In fact, for most all symptoms, bathe in warm water, morning and evening, following with dry rubbing; eat plain food, take plenty of outdoor exercise; and have good health

THE SICK ROOM.

Neatness, cleanliness, reserveness, tidiness, all tend to cheer the sick room. It is a nurse's duty to strive to please, and to use all possible effort to avoid anything that will discourage and discomfort. Always use neat and fine dishes in serving food to invalids. Never let medicines stand around to attract the patient's attention and cause him to think of their bitterness. Be dainty in preparing the food. Large quantities serve to affright the weakened stomach and cause the patient to withdraw from even tasting of the food.

The air in a sick room should be sweet and pure. The temperature should be about 65 degrees, and no ill smell whatever should be permitted. Bathe the patient frequently as his condition will allow, and be sure to remove all dishes after he has eaten his food.

Care should be taken not to permit the patient to become dissatisfied. It is well for the nurse or person attending the sick one to be near at all times and not irritate the patient by compelling him to call frequently for anything he may want. The odor of cooking food should be excluded from the sick room. Do not argue with a patient.

Nothing will vex the patient more than to be freuently asking him, "how he feels," "what he wants." Avoid everything that will irritate or disturb a patient. Do not arouse him from sleep, nor discuss similar cases. Never make any unnecessary or shocking noises.

In order to keep the air pure in a sick room it will be necessary to open the windows three times a day, taking care that the patient is

protected from being chilled while thus airing the room; and at all times and in all seasons of the year one window should be open an inch or more during the day and night. Swinging the doors back and forth does not create enough current to ventilate the room properly, but only agitates the air without purifying it. A draft of air should be avoided. There should be a continuous and gradual ventilation. Bear in mind that cold air is not necessarily pure. Ventilation is needed in winter the same as in summer.

Sleep is a great medicine to the sick. The more sleep they can get the better it is for them, so bear in mind to avoid any noise whatever in the sick room.

Flowers.—Send flowers to your invalid in the morning if you wish them appreciated.

Let the blossoms express a thought. If the dear one is middle aged she is sure to look most lovingly upon the bouquet of old fashioned flowers.

Carnations, jonquils, mignonettes, heliotrope and such blooms bring up visions of girlhood that are pleasant.

Never commit the blunder of sending into a sick room pure white flowers. They hint of that last long sleep which the bravest of us does not care to contemplate.

Disinfectants.—A disinfectant is not a cure, nor is it a substitute for cleanliness and pure air. Coffee and the like, which smells by burning, or any other so-called disinfectant does not, on account of its smell alone, disinfect the room. They simply overpower evil odors.

A room can be fumigated with sulphur. When you wish to purify a room with sulphur, close all the doors so that the fumes cannot escape. Two or three pounds of sulphur and a tablespoonful of alcohol added to it should be started to burn, and placed in a position so it does not burn the carpet, then every one should withdraw from the room. After the room has been closed for about ten hours it should be thoroughly aired before it is to be occupied.

Carbolic acid is also a good disinfectant.

Another good way is to put chloride of lime moistened with an equal amount of water and vinegar on a plate; put only a few drops of the water and vinegar on the chloride of lime at a time.



HOW TO ATTEND IT AND HOW TO FEED IT SO THAT IT MAY GROW UP AND BE A HEALTHY PERSON.

No one can honestly say that a young infant has much beauty, but the mother loves it, and every one is interested in its welfare. Only a few days will pass before the friends and relatives will be engaged in saying the sweetest things about it; and even its crying a little does not displease any one around.

Babies weigh at birth about seven pounds, but the weight varies from six to twelve pounds. If it has a good developed frame, the amount of flesh is not so important, as proper food and good digestion soon put flesh on. Babies are not unhealthy because they do not have much flesh.

Young children naturally breathe rapidly, the average being from forty to forty-five times per minute, and at the end of the first year the breathing is about thirty times per minute. It will be noticed that the pulse is very rapid in early life. At birth the heart beats 140 times per minute, and at the end of the first year the average is from 110 to 115 beats per minute. The pulse is not so good a guide as in older persons, because a great many circumstances change the rapidity of the Pulse.

THE STOMACH AND BOWELS.—Many of the affections in early life relate to the stomach and bowels, and for this reason the mother should be familiar with that which constitutes healthy action of the stomach and bowels. A perfectly healthy child should not vomit or have diarrhoea, but if the infant is gaining in weight, sleeps well, does not cry excessively, it is not necessary to pay so much attention to these small matters.

It is fortunate that a healthy child will grow in weight without any interruption, except for the first few days, when some children will lose a little weight. When a baby is gaining in weight it is getting along all right. If its weight does not increase there is certainly something wrong; and even if the baby does not appear sick to you, if its weight is actually growing less, a physician ought to be consulted. It is well to systematically weigh children, because by so doing we have one of the best guides by which to judge their health; but do not be alarmed

unless the loss of weight is great, because some children in good health will lose, but at these times they should be watched.

A child in good health will generally cut all its teeth without much suffering. If the child has a slight fever, is irritable and does not sleep at the time of cutting teeth, it can hardly be said that the teeth cause the trouble. Many mothers think that this restlessness is caused by teething, but this is rarely the case, because the healthy child will hardly ever be irritated by teething; but if the child seems ill at this period, a physician should be consulted. A child in perfect health may not cut its teeth until the eighth or tenth month; however, it may cut its first tooth when it is only three months old.

Arificial food should not be given to infants unless absolutely necessary. A most frequent cause that children do not thrive on food given by nature is that the mother is not in good health. It is a difficult matter to get any artificial food which has the proper nourishment which the infant should have. The reason cow's milk is not exactly what a child should have is that contains too much casein, and this casein forms in large clots in the stomach and interferes with digestion. If this milk is diluted, the quantity of other ingredients is reduced, and the milk is brought below the correct proportion necessary for the baby's health. By this irregular mixture, some ingredients too strong and others too weak, the child's health may be affected sooner or later. If cow's milk is used, always use the milk from one cow. Many mothers give condensed milk, but this contains too much sugar, therefore it is injurious to digestion; but where natural food cannot be given and fresh cow's milk cannot be secured, it is necessary to give condensed milk. Cow's milk sometimes contains germs of diseases. and those germs are mostly found when the milk is bought in large cities. In the country this difficulty is overcome by getting fresh milk. We should not be constantly dreading the germs, but it is well to take precaution by bringing the milk to a boiling point, and thus destroy the germs. It is easier to prevent a disease than to cure it after it comes, so we give the precautions to mothers to help them to guard against giving the child anything that will destroy health.

Whether or not your child should have artificial food can be determined by weighing the child, as stated before, to see if it is gaining or losing in weight. Never feed a child solid food before it has teeth to chew. We may know this by the fact that nature has not given the child teeth to enable it to bite solid food. No solid food should be given until the child is at least one year old; before this age it is a bad practice to give the child bread crust. Bread does not contain

the proper nourishment; it contains too much starch, and the child cannot digest starch during the first six months of its life. It would be a safer plan to wait till the child is a year old before giving it anything like this, and not then if in the hot summer months. The habit of giving such things as bread crust has cost thousands of lives, because physicians often trace back and find such habits were the cause of fatal attacks.

Don't be afraid to give a child water. This can be given at any time. It is of great value, and a crying child during the night can be quieted by simply giving it a drink of water. Many persons do not appreciate this fact, but it should not be forgotten. It is well to take the precaution to boil the water and leave it cool before giving the child. Do not sweeten the water, for by sweetening it you cause the growth of germs.

Nature does not make it the business of the young child to cry: the child's business is to eat and sleep. Yielding to a child when it cries may prove to be more important than one might at first think, and if the child can make any one of the household come to its bidding by an earnest cry. it will do so again. However, this is not a question so much of training as one of good health. The child should be fed regularly, and no matter how much crying it does, the meal time should not be hastened. Its health demands regular food. It will seem almost impossible to keep from yielding to its cries that we know may quiet the baby, but we must take into consideration the future health of the infant. The stomach of a new-born baby holds only about four tablespoonfuls, and as often as more than this is attempted to be given the child, it will not be digested, and vomiting will often occur. Better feed oftener and not quite so much at a time. Even the heart rests between beats, and so the stomach ought to have a regular time to rest. and for this reason food should not be given irregularly to children. even if they do cry. The cry may be the result of too often feeding. The child may have a form of dyspepsia, and then by feeding it oftener than at the regular times we increase the trouble. The question may arise, "How often is it proper to feed the child, and when shall it sleep?" The child should have plenty of sleep, sixteen to eighteen hours per day when very young; but when it becomes a year old, it needs only about fifteen hours each day. A child should, during the first week, be fed about every two hours, and only about one tablespoonful at a time, but during the second and the third week it should be fed a little more at a time and about one time less during the day.

Around the age of five weeks it should be fed from two to three hours apart, and about four tablespoonfuls of food at a time; when it gets from seven to thirteen weeks old, it should be fed nearly one-quarter of a pound each time, and about seven times a day. When the child becomes seven to nine months old, it should be fed every three hours, six ounces at a time; but when it becomes the age of ten to twenty months, it should be fed every four hours, about five to six times a day, and about one-half pound each meal.

Sometimes it is impossible to get a physician at certain times, and if diarrhoea or any such disease occurs, food should be kept from the child even for twenty-four hours; this is much better than to keep on giving food; then when it is fed for the first time after this period, a little food should be given at a time to start with. It is not good to give laudanum and paregoric and other liquids sold for complaints of the stomach. If a child's bowels become constipated the cause is generally that too little cream is in the milk, and the best thing to give is oatmeal water. Make the oatmeal water by stirring about an ounce of oatmeal into one pint of boiling water; let this on the stove to simmer for one hour. As the water evaporates more may be added; then when the hour is up strain this and use it in diluting the milk instead of warm water. Of course, when a child is twelve or thirteen months old, you can give it the juice of an orange or prunes.

Articial Food.—Frequently it becomes necessary to supply artificial nourishment to a child. The following recipe will provide a substitute for mother's milk, and is far better than any advertised preparation or the promiscuous product carried by milk men: Take two table-spoonfuls of lime water, two tablespoonfuls of cream, one tablespoonful of good milk, three tablespoonfuls of a solution of sugar of milk, containing eighteen drachms to every pint of pure water, absolutely pure water must be used; all vessels must be extremely clean, and both the milk and cream should be from one cow.

For constipation in children substitute barley for lime water. Use the best pearled barley, and boil to a thin gruel; strain. Make fresh for each feeding. The barley water and the sugar of milk may be made in quantities.

HICCOUGH.—Sit erect, inflate the lungs as full as possible; retain the breath; then bend forward slowly until the chest touches the knees. Rise slowly and exhale. Repeat several times. NOISE AND NAPS.—Never try to accustom a young baby to noise; manage so as to have a quiet place for him while he takes his naps. Never rock a baby. There is nothing in the motion that will add to his comfort or happiness, but it certainly will detract from yours when you find that he will positively refuse to go to sleep without the accustomed rocking.

It should be remembered that the mother is to take good care of her health, eat nourishing food and take plenty of exercise, because many ailments of the infant are caused by the mother neglecting the proper rules for health.

CONTAGIOUS DISEASES.—Indications of serious illness are given accurately here; the time they last, symptoms and appearance:

DISEASE.	Rash.	Appearance.	Dura- tion.	Indications.
TYPHOID FEVER.	Rose-colored spots scat- tered.	11th to 14th day.	20 to 30 days.	Diarrhœa is a compan- ion.
SMALL-POX,	Begins with small red pimples and changes to vesicles, then pustules.	8d day of fever or after two days' ill- ness.	14 to 20 days.	Scabs about 10th day and fall off about 14th.
SCARLET FEVER,	Bright scar- let.	2d day of fever or after one day's ill- ness.	8 to 10 days.	Rash begins to disap- pear fifth day.
MEASLES,	Red dots like fles bites.	4th day of fever or after 8 days' ill- ness.	6 to 10 days.	Rash begins to fade on 7th day.
Erysipelas,	Diffuse red- ness and swelling.	2d or 8d day of illness.		•
CHICKEN POX, .	Small rose pimples, then changing to vesi- cles.	2d day of fever or after one day's ill- ness.	6 to 7 days.	Scabs form about 4th day of fever.

It is always a perplexing question to a mother to decide how long a child is subject to infection after it has been exposed to such a disease. The following table will afford relief to such anxiety:

DISEASE.	Symptoms appear	Period ranges from	Infectiousness exists
TYPHOID FEVER, .	On 21st day	1-28 days	Until diarrhœa stops.
WHOOPING COUGH,	14th day	7-14 days	Six weeks from when the child begins to whoop.
SCARLET FEVER, .	4th day	1- 7 days	Until scaling has ceased.
SMALL-POX,	12th day		Until all scabs fall off.
MEASLES,	14th day	10-14 days	Until scaling and cough have stopped.
Mumps,	19th day	16-24 days	Fourteen days from com- mencement.
CHICKEN-POX,	14th day	10-18 days	Until all scabs have fallen off.
DIPHTHERIA,	2d day	2- 5 days	Fourteen days after mem- brane disappears.

STAMMERING CURED.—The main difficulty with stammerers is to enunciate words or syllables that begin with consonants. Any violent effort to talk just increases the difficulty; therefore, speak slowly, with an affected ease, in a style resembling chanting; let the words flow rather than attempt to force or jerk them out. Bear in mind that stammering is the result most generally from a want of sufficient breath in the lungs. You should, therefore, before beginning to talk, always take a full breath, at the same time partially pronouncing the letters beginning each word, or place the mouth in a position necessary to do so; for instance, take the word "scissors," close the teeth and make the hissing sound necessary to utter it, which change it to sciss, the first syllable; the other will follow easily. If you take a grammar and learn which of the consonants are labials, which dentals, and which linguals. and commit them to memory, and when talking have something in your hand to toy with, much of the nervousness accompanying stuttering and one of the causes of it will be removed. If you will frequently, when alone, speak aloud the words you find most difficult when in company or with strangers, when the trouble is greatest, or better still, read aloud slowly, and at the end of each stop pause to take a full breath, you will wonder why you ever stammered, but in endeavoring to talk when others are present the same trouble will return; this shows that, in a measure, you lack presence of mind. It is like the

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man not accustomed to horses, getting in a wagon and trying to drive off without unhitching the team. If one follows these suggestions carefully, a cure will be effected almost every time.

DIARRHOEA IN ITS WORST STATE, A SURE CURE.—Get at a drug store one dozen pills, each pill composed of one-half grain of opium and two grains of camphor. This is only to be used in worst cases of diarrhoea. Take one pill one hour after meals. It is especially good when the disease is accompanied with pains in the bowels. This cured myself and brother of diarrhoea in its worst form, and has cured many others. It was prescribed by one of the best physicans known. Take as often as necessary.

TOILET.

Sore throat and hoarseness are caused by cold feet. These are evils which most persons are anxious to avoid, especially persons who sing, as so many do in these days. There is always a draft on the floor, even in well warmed and well joined houses. Therefore, women subject to chills and to cold feet should not wear thin, low slippers during the winter, even within doors, but should instead keep to warm, high boots or quilted juliets, which protect the ankles. Thick soled walking boots, with woolen or chamois insoles, should be worn out of doors and cloth gaiters reaching to the knee.

THE BEDROOM.—Sunshine is an invaluable agent in purifying the bedroom and all its belongings, and it should be allowed to penetrate to the farthest corner. Frequent airings and sunnings of clothing and bedding are imperative, and no inconvenience should be thought too great to secure them. When there is no sunshine, hang them before the fire to dry and freshen.

Are you fighting a losing battle along any of these lines? If so, better call a halt. What if the winter is half gone, two or three months of the right living in one direction may do incalculable good in toning up the system to meet the enervating conditions of spring. It may, indeed, do far more than this, and destroy disease germs already sown that a few weeks more of nourishing would make fatal.

BEAUTY.—A wonderful beautifier is a calm temper. It keeps wrinkles from the face, frowns from the brow, and hard lines from around the mouth. There are many physical aids to beauty. The sys-

tem is said to be cleaned and the complexion cleared by eating apples. Eating an apple before breakfast and one before going to bed is recommended for this purpose.

There is nothing better for the skin than pure, sweet cream, but the skin is injured by drinking coffee, tea or chocolate to excess.

Meats that are cooked rare, especially beef, make good, firm tissue and rich blood. Mutton and veal should be cooked thoroughly, but not with the substance burned out.

Beauty sleep is absolutely necessary. You should try to get at least eight hours sleep every night.

THE HAIR.—The sun will not in a short time, as some suppose, fade or take the gloss from the hair. It would take several hours of exposure for the sun to make any impression on it.

Always dry the hair thoroughly after washing it. This is done best by rubbing it with hot towels till all the water is absorbed, combing it smooth and holding the hair over a hot register. This also strengthens the roots and will cultivate the gloss of the hair. The hair will be stimulated both in growth and beauty by holding the head over a hot stove or fire whenever a current of air passes. Neuralgia, which brings grayness in its train, can be prevented by the practice of heating the head every night just before retiring.

Be sure to keep the scalp clean. Give it all the sun and air you safely can and brush it daily, then the beauty of it will take care of itself. This is proved by people in the tropic regions who go bareheaded, and their hair never fades.

HOW TO KEEP THE HAIR FROM FALLING OUT.—I believe one of the best and simplest remedies to keep the hair from falling out, and also to stimulate its growth, is strong sage tea, wash the head daily with this.

When you find no fine hair growing and the scalp becoming glossy and shiny, you may know that the roots of the hair are dead; and when this shiny or glossy appearance is noticed on the scalp, you cannot get any remedy to make the hair grow any more than you can make corn grow in a field where there is none planted. To keep the scalp healthy and the hair from falling out, I believe the best remedy that can be used, and one that I have tried myself for a long time and still have a good head of hair, is to wash the hair every morning in clear spring water, rubbing the scalp thoroughly.

DANDRUFF.—No. 1.—Many persons who have dandruff can easily remedy the same by keeping the scalp in a healthy condition. Persons who keep the scalp in a healthy condition need not be troubled with dandruff.

Take one pint of water, in which dissolve one ounce of borax, and wash the head once a week to prevent dandruff. If you have dandruff already, use this wash once a day for a curative.

No. 2.—Put one-half ounce of glycerine into one-half pint of warm water. Use as a wash.

No. 3.—Mix and apply once a day one ounce of water, 2 of bay rum, two of glycerine, and two and one-half ounces of tincture of cantharides. Rub the scalp well.

SHAMPOO.—No. 1.—Tincture of Saponis Virid, two ounces. Put some of the Sap. Virid on the palm of your hand and rub it in the hair, then take some water also and rub your head thoroughly; a soap suds will be formed which must be washed out, the hair dried with a towel, and apply the following tonic, which will remove all dandruff, aid the growth of the hair and act as a general tonic: Ac. salicyl, one drachm; aetheris, four drachms; glycerine, one drachm; enough alcohol to make eight ounces.

SHAMPOO.—No. 2.—Five pints of bay rum, four drachms of tincture of cantharides, two ounces of glycerine, one pint of water, one ounce of borax, and four drachms of carbonate of ammonia. One half of this recipe will make about two quarts.

SHAMPOO.—No. 3.—Two ounces of glycerine, one quart of bay rum, four drachms of carbonate of ammonia, four drachms of tincture of cantharides, one ounce of borax, and three pints of New England rum. Dissolve the salts in water and add the other ingredients gradually.

A GOOD HAIR GROWER.—Mix well one-half pint of alcohol, onequarter of an ounce of carbonate of ammonia, one-half ounce of tincture of cantharides, one-half ounce of castor oil and one pint of bay rum. This is good to make the hair grow and prevent it from falling out.

PERFUMED GLYCERINE, EXCELLENT HAIR OIL.—Glycerine has proved to be excellent for the skin as well as for the hair, and it is far above the best olive oil. It possesses principally the fragrance extracted from flowers. Perfumed glycerine can be made in the following manner: Take a vessel of the best glycerine, put into it faded hyacinths

lilacs, narcissus, mignonettes, lilies of the valley, roses, violets, lime flowers, jasmine flowers, etc., and leave stand for three weeks; when taken out at the end of that time they will leave their whole fragrance to the glycerine. By doing this a hair oil can be made that will surpass any of the best. In order to perfume the water used for washing, a few drops of the glycerine may be poured into it.

A SURE AND SAFE WAY OF REMOVING HAIR.—Add to a solution of sulphuret of barium sufficient finely powdered starch to make a paste. Place on the roots of the hair and leave it remain a few minutes. Scrape off with the back part of a knife-blade. Then rub with sweet oil.

Hair brushes can be cleaned by washing them in hot soda water; but better clean them dry as per another recipe given, or wash them in a quart of hot water with a teaspoonful of liquid ammonia added. The backs should not be allowed to go in, the brushes merely want moving about gently for some few minutes.

TO CLEAN COMBS.—Combs are best cleaned with brushes; washing them causes the teeth to split and the tortoise shell becomes rough.

FACE WASH.—No. 1.—A very good wash for the face is to take one drachm of alum, one ounce of glycerine; the same to be put in one pint of water.

No. 2.—Oatmeal wash for the face: One pound of meal put into three pints of cold water and left to stand twelve hours to drip; add one ounce of glycerine, one gill of alcohol. For a small sum of money you have the above wash, which is equal to the best.

No.3.—Good soap is the best face solution. Benzoin or anything like that has not the effect in cleansing like good soap.

The Skin.—When the skin becomes dry and faded and your complexion seems to discourage you, you can make your skin smooth and fine and brighten up your appearance by using castile soap. Put one teaspoonful in a pint of hot water and sponge the face for five minutes, night and morning, letting it dry, and rinse off with water and cologne, equal parts.

Enlarged pores can be cured by applying soft toilet soap and letting it dry on through the night. This should be washed off with warm water. Take a hot sponge bath with plenty of hot toilet soap or some other good soap.

HOW TO REMOVE FRECKLES.—The easiest way to cure freekles is to pomade the skin and powder it thickly enough to form a sort of mask, day after day, until the freckles finally fade out.

WRINKLES.—Try a little almond oil rubbed on with the finger from the outer corner of the eyes toward the nose. Never rub the eyes when waking in the morning, but sponge them with fresh cold water if you wish to prevent wrinkles appearing in the corners.

HOW TO KEEP YOUNG.—There is nothing better to keep a person young than to run a hundred yards every day in one's life. You need not take this distance in one stretch, but by running this amount the circulation will be stirred and the vitality will be freshened more than by anything else. You would have to first get in the habit of running, by degrees. I know of several women who have tried this, and at the age of fifty they seemed as young as at twenty-five.

EYELASHES AND EYEBROWS.—Well-defined eyebrows and long, thick, curling lashes are, in most cases, an inherited beauty, but those who do not posses it may do much to remedy their deficiencies in this respect. The beauty of the eyelashes depends, to a large extent, upon the health of the lids. If the lids are weak and infiamed the hairs will begin to drop out. The first thing to do in that case is to allay the irritation by a soothing lotion consisting of a few drops of spirits of camphor and a teaspoonful of borax in a two-ounce bottle of water. Borax, however, if frequently applied, has a drying and bleaching effect, and to counteract this, as well as to stimulate the growth of the lashes, apply vaseline or cocoanut oil to the rims at bedtime. If the eyebrows are weak, vaseline or cocoanut oil will strengthen them and darken their color.

THE EYES.—The eyes are benefited by being bathed in very hot water rather than cold. This tends to allay any inflammation of the lids. A sty may be driven away by a persistent application of water as hot as it can be borne.

It is said that a mixture of half alcohol, half water, with a few drops of glycerine added, will prevent the hairs of the eyebrows from falling out if it is rubbed upon them daily.

A GOOD MUSTACHE GROWER.—Take five drops of oil of bergamot, seven of tincture of cantharides and one half ounce of simple cerate.

Melt the cerate and stir in the tincture while hot, and the oil when it is almost cold. This should be applied as pomade. Rub into the roots of the hair. Don't apply too frequently.

SHAVING COMPOUND.—Dissolve one-half pound of white soap in alcohol, as small a quantity as possible, and add to this one table-spoon of pulverized borax. Shave the soap; place on the fire in boiling water; add the alcohol when melted. Remove from the fire, stir in oil of bergamot to perfume it.

PASTE FOR RAZOR STROP.—Apply a little emery flour evenly to the strop wetted with sweet oil.

WHAT TO PUT ON THE FACE AFTER SHAVING.—Some persons use alum for sore face, but it is not always best. One of the best things is to get and have on hand about ten cents' worth of witch hazel; rub the face with it after shaving, after which rub the face with magnesia. All of this costs but a trifle, and is much better than bay rum or anything of that kind.

TOOTH POWDER.—No. 1.—Mix and pound together one ounce of prepared chalk, pulverized; one ounce of orris root, powdered, and three or four lumps of Dutch pink. The pink gives it a reddish color. Put in a closed box.

TOOTH POWDER.—No. 2.—Take one-half ounce of powdered myrrh, one-half ounce of prepared chalk, and one ounce of red Peruvian bark, powdered, mix well.

TO PREVENT TARTAR ON THE TEETH.—Brush the teeth with vinegar once a day or several times a week, and if the gums are tender wash them with salt water.

LOOSE TEETH.—If the teeth are loose, the following wash should be used every morning, and will make them once more secure: Take a quarter of a pint of port wine, dissolve in it a quarter of an ounce of myrrh, and add one ounce of oil of almonds.

BITTER TASTE IN THE MOUTH.—An easy way to cure this is to take a teaspoonful of salts in a cup of hot water before breakfast. At night the mouth should be washed well with borax and myrrh solution.

BAY RUM.—Mix two quarts of French proof spirit and three ounces of extract bay rum. Color with caramel and do not filter.

LAVENDER WATER.—One pint of spirits of wine, odorless; one teaspoon of oil bergamot, one tablespoon oil of amber gris, one ounce of lavender oil. Mix in a bottle.

PASTE FOR CLEANING GLOVES.—Shave down a good quantity of white bar soap and add an equal quantity of water, heat on a water bath, stirring well until the same kind of a mass is formed. If desired the paste may be perfumed with oil of bergamot. It must be kept in such containers that will not let it dry out. After the gloves have been rubbed freely with the paste, remove the residue with a damp cloth.

CREAM BALM.—Vaseline, one ounce, oil of wintergreen, two drops; thymal, three grains.

CAMPHOR ICE.—White wax, one-half ounce; camphor, one ounce; spermaceti, one-half ounce; rose water, one-half pound; oil sweet almonds, one-half pound.

The above is a good preparation for the hands and lips.

ROSE WATER.—Rub twelve drops of attar of rose with one-half ounce of white sugar, and two drachms of carbonate magnesia. Add gradually two ounces of proof spirit and one quart of water; filter. This is excellent for a perfume or for culinary purposes.

COLD CREAM.—No. 1.—Take a jar and put in one-half ounce of spermaceti, two ounces of white wax and one-half pint of sweet oil. Melt and add perfume.

No. 2.—Mix one-half drachm of white wax, one-half drachm of spermaceti, one ounce of sweet almonds, and add a little balm. Melt and add gradually, while stirring, one ounce of orange flower water, until thick like cream.

No. 3.—One-half ounce of spermaceti, one ounce of glycerine, one drachm of white beeswax, two and one-half ounces of oil of almonds, and three drops of attar of roses. Gradually add the glycerine, finally the attar of roses, and stir until cold.

No. 4.—Four ounces almond oil, an ounce white wax, an ounce spermaceti. Melt and stir together as the mixture warms. When it is a smooth paste, stir in as it cools an ounce of violet or orange flower water. Lettuce or cucumber creams are made as above with the addition of four tablespoonfuls of juice passed from the fresh vegetables. Keep cream covered closely in small jars.

CURE REDNESS OF THE HANDS.—Beat together one ounce of clear honey, one ounce of almond oil, the juice of a lemon and the yolk of a

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raw egg. This should be applied to the hands at night, and old gloves slit across the palms put on.

Inferior toliet soap is one of the most prolific sources of red and rough hands. Only the best soap should be used, and the best does not always mean the most highly perfumed or the most prettily packed. A pure soap, containing healing as well as cleansing ingredients, is a necessity, and when any make is found to answer this description it should be regularly employed.

CREAM FOR HANDS.—Hands which are naturally coarse and red, or have become so through inattention, require further treatment. A thoroughly good emollient cream should be well rubbed into them night and morning, and it may some times be necessary to wear loose doeskin gloves, with the palms cut out (in order to give plenty of ventilation), during the night. Here is a recipe for a delightful cream for the hands: Take of spermaceti half an ounce; white wax, half an ounce; lanoline, one and a half ounces; water, nineteen drachms; almond oil, three and a half ounces; borax, eighteen grains; attar of reses, sufficient to perfume. Dissolve the spermaceti, white wax and handline in the almond oil, and stir together until nearly cold, then gradually add the water, in which the borax has been dissolved, and, finally, the attar of roses to perfume.

TO WHITEN THE HANDS.—Most people have their favorite recipes for keeping the hands soft and white. The following was recommended to me by a friend whose own hands are certainly an eloquent testimonial in its favor. Mix four ounces of honey with one ounce of powdered gum-arabic, add the yolks of three raw eggs, and four ounces of lard. When well mixed, sift in from six to eight ounces of fine oatmeal. This must be applied to the hands after washing them, and before drying. Rub the lotion well into the hands, and then use the towel. If defective circulation is the cause, red hands will be greatly improved by the systematic and vigorous use of the rough Turkish towel.

OFFENSIVE FEET.—No. 1.—Sprinkle with chlorinated lime, one part; prepared chalk, one part; starch powder, one part.

No. 2.—Wash them with hot alum water. Put a small chunk of alum in a pail of hot water.

Tender feet should be bathed in warm salt water.

KITCHEN.

"Never leave that till to-morrow which you can do to-day."

TO EXTINGUISH A FIRE.—Throw a solution of pearlash and water on it. One-fourth of a pound to each bucket of hot water.

TO KINDLE A FIRE.—Take any quantity of resin, melt it, and to each pound add two to three ounces of tallow. When hot stir in pine saw-dust until the mixture becomes very thick; spread out upon boards sprinkled with saw-dust to prevent it from sticking, making it about one inch thick. Break in lumps or squares.

CARE OF KNIVES.—Never dip the knives into hot water; it injures the handles.

TO FASTEN KNIFE HANDLES.—Take a quantity of powdered resin and mix it with a small quantity of chalk, powdered whiting or slacked lime. Fill the hole in the handle with this mixture. Heat the part of the knife to be inserted and thrust it in. This will hold securely when cold; or take four parts of resin, one of beeswax and one of brick dust melted together, will fasten handles of knives and forks that come loose.

TO PURIFY ODOR IN VESSELS.—Rinse them out well with charcoal water, after having scoured them off well with sand and potash.

Wood and Tin.—Scald your wooden ware often and always keep your tin ware dry.

TO REMOVE GLASS STOPPERS.—A cloth wet with hot water and applied to the neck will expand the neck of the bottle and permit the stopper to be easily withdrawn. The warmth of the finger is sometimes sufficient.

TO CLEAN BOTTLES.—Save your egg shells and use them to clean bottles and vinegar cruets. Put the shells away in a convenient box and, when ready to wash the bottles, crush the shells up fine, partly fill the bottles with them, pour over them hot soapsuds, shake well and ringe. Also, shot will do.

TO PREVENT A LAMP FROM SMOKING.—Soak the wick in vinegar and dry well before using it.

CEMENT FOR BROKEN CHINA,—Beat to a froth the whites of eggs. Let them settle, and then add soft, sliced or grated cheese and quick-lime. Beat all together and apply to the edges of the broken article. This will stand heat and water; or, dissolve one-half ounce of gumacacia in a wineglass of boiling water. To this add plaster of Paris enough to make a thick paste. This is almost colorless.

TO REMOVE MEDICINE STAINS.—To remove them from silver spoons, rub them with a rag dipped in sulphuric acid. Wash it off with soap-suds. Stains on the hands can be removed by washing them in a small quantity of coal water and oil of vitriol, without soap.

HOW TO PEEL TOMATOES.—Put them into a frying-basket, and plunge the basket for a second into boiling water. This will loosen the skins. It is the best way when one is preparing a quantity of tomatoes, and wishes to keep them all firm and hard.

THE LAUNDRY.

HOW TO WASH FLANNELS.—All flannels will shrink unless they are washed properly and by following out the few suggestions given below there will be no cause for shrinking.

It should be remembered that the dust must always be shaken from the flannels before washing. The flannels should be put into a tub of warm suds, then add a tablespoonful of borax or two tablespoonfuls of household ammonia. The best quality of laundry soap should be used, but not rubbed directly on the flannels. Never rub the flannels on a board. Yellow soap should never be used, because it contains too much resin, which makes the clothes smell. They should be squeezed in the hands, dipping them in the water frequently and the bad spots rubbed in the hand. They should not be twisted, but wrung lightly into another tub of weaker suds; care must be taken to have this tub of suds the same temperature as the first, or the flannels will shrink. They should then be rinsed well in a third tub of clear water of the same temperature. If a little blue is desired it may be put into this tub of water. Flannels should never be allowed to freeze; they should be wrung as dry as possible and put in the open air to dry, but before they are quite dry they should be taken in and folded in a clean cloth

and ironed soon after with a moderately hot iron. The heat of the iron all depends on the amount of pressure a person has in the arms. When it comes to washing colored flannels, you should have fresh warm suds in order to avoid any of the lint from the white flannels sticking to them.

If the above directions are followed, the flannels will always be soft, elastic and of the usual size.

LABOR-SAVING WASHING FLUID, No. 1.—Take two and one-half quarts of water, one-fourth pound of strong lye, one-half pound salsoda. Boil a short time, stirring it every once in awhile, afterwards let it settle and pour the clear fluid in a stone jar or jug for future use.

Your clothes of course should be soaked in plain water and wrung out, and the wristbands, collars and dirty places soaked. Have the boiler half full of water, put the clothes in and stir in with them a half tinful of the above fluid and boil 35 minutes. They should then be rubbed through soap suds and rinsed well in bluing water. Many persons put the clothes to soak over night, but a better plan is to put them in warm suds just before breakfast and soak them as above stated, and good results will follow. If you have another boiler of clothes, one-half the amount of fluid first used is to be put in, but the clothes are to be boiled right along in the same water. If you need more water, use it from the soap suds. If you try this you will never use anything else.

Bluing.—A good bluing for clothes is made by putting into one quart of soft water one ounce of oxalic acid and two ounces of the best blue, Prussian blue, pulverized. It will take only three or four teaspoonfuls for a tub of water.

Washing Fluid, No. 2.—Take one box of Banner lye, five cents' worth each of salts of tartar and dry ammonia. Dissolve in a gallon of water.

HARD SOAP.—Take six pounds of soda ash, nine gallons of water, two and one-half pounds of unslacked lime. Let the soda, lime and water simmer; let it settle; then add eleven pounds of soap fat, fill the kettle and let it boil.

TO RESTORE SCORCHED LINEN.—Peel and slice two onions, extract the juice by squeezing and pounding. Mix one-half ounce of white soap with the onion juice, to which has been added one-half pint of vinegar; then add two and one-half ounces of Fuller's earth. Boil

and spread it, when cool, over the scorched places. Leave it dry thereon and wash out.

.TO WASH WHITE SILK HANDKERCHIEFS.—White silk handkerchiefs must never be washed in very hot water or they will turn yellow; use as little soap as possible.

COUNTERPANES.—White cotton counterpanes after being washed should never be wrung out, but carried to the drying-ground in a washing tub. Before they are thoroughly dry they should be folded quite smooth and flat, and left for ten or twelve hours, and then well aired.

TO REMOVE GREASE FROM CLOTHING.—Mix equal parts of ether, ammonia and alcohol. Rub it into the grease spot; allow it to evaporate. Shake the garment well and brush it before applying the liquid with a sponge.

HINTS FOR THE LAUNDRY.—A spoonful of ox-gall in a gallon of water will set the colors of goods, if done before washing. A teacup of lye in a pail of water will improve the color of black goods. Vinegar in the rinsing water will brighten pink or green calicoes; use soda for purple and blue. To bleach cotton cloth, take one-half pound of chloride of lime and one-half spoonful of sal-soda. Dissolve in clean, soft water, and rinse in cold, soft water. This will whiten the cloth in ten or fifteen minutes.

TO STIFFEN COLLARS.—A little gum arabic and common soda added to the starch gives extreme stiffness and gloss to shirt and collars.

TO REMOVE INK STAINS FROM A COLORED TABLE-COVER.— Rub the stained parts well with a solution of one teaspoon of oxalic acid and a cup of hot water. Ink can be removed from carpet by rubbing a little of the acid on it with a flannel. Wash with cold water and afterwards with hartshorn.

TO REMOVE FRUIT STAINS FROM LINEN.—Rub the stain on both sides with yellow soap; then tie up in the cloth a piece of pearlash; soak well in hot water, or boil. Expose the cloth to the sun until the spot is removed.

HARTSHORN FOR HOUSEHOLD USE.—Take two ounces of quicklime and one ounce of sal-ammonia, put them into a quart bottle filled with soft water; shake it well and it is ready to use.

BORAX.—To improve the color of white clothes, a spoonful of borax dissolved in a little hot water should be added to the last rinse water.

CARE OF BLANKETS.—If you live near a laundry with all improvements, send your blankets and comfortables once a month or oftener in winter, to be hung for an hour or two in the drying closet, without washing or wetting of any sort. The current of hot, dry air sets free the bodily exhalations which the bedding has absorbed, and it returns smelling as fresh almost as if newly washed. Hanging before a hot fire in a clean kitchen when no cooking is about will accomplish the same end.

TURPENTINE—The proportion of a large teaspoonful of turpentine to every quart of mixed starch will impart a highly glazed effect, and will prevent the iron from sticking to the clothes.

TO WASH COLORED MUSLINS.—To set the color, pour boiling water on the material previously to washing, and allow it to remain in it until quite cold.

TO TEST DAMP SHEETS.—Place a hand-glass between the folds of the sheet for a moment or so, and if smeary-looking when removed, the sheets are damp; but if the glass should be clear, then they are fit to be used.

WASHING LACE OR MUSLIN CURTAINS.—Fold the curtains in three and tack them with a needle and thread. Rub them thoroughly with a thick lather of good soap. Le careful not to have the water bot, as hot water will have a tendency to turn them yellow. Care must be taken to wring them out lightly or they will split. Starch the curtains in thin warm starch, having a small lump of soap dissolved in it. Wring them, and then with assistance pull them, first lengthwise and them the other way, until they are the proper shape. Open the curtains on a clean sheet and hang them out, sheet and all, upon the line.

Muslin curtains should always be ironed; it is not necessary to iron lace ones, yet they undoubtedly look better if ironed.

TO CLEAN CARPETS, RUGS OR MATTING.—Make a thick lather of good soap by the regular method, and by means of a scrubbing brush or sponge, thoroughly rub into the carpet. The carpet should be immediately rinsed with another sponge and clean cold water.

Carpets cleaned in this manner will be free from moths, will remain bright, keep their color, and will last for years.

TO WASH PRINTS.—Never rub prints with soap. Make a lather the same as for washing woolens. Stir the prints about in this soapy water, as quickly as possible, then rinse it out in clean cold water—this will fasten all the colors, with the possible exception of black, as black has a tendency to fade, but in the majority of instances if the water used is not too hot, the black will keep its original color.

TO WASH CHAMOIS, LEATHER OR KID GLOVES.—Make a lather of good soap, wash the article in it quickly, rinse it in luke warm water, squeeze it gently and pin it on a clean towel, then dry it in front of a fire. Do not wring these articles out as you would other materials.

It is advisable, while the article is drying before the fire, to rub it gently with the hand every few moments, as this will prevent it from stiffening. Be sure to rub the article into shape as much as possible; some leather is inclined to shrink and some to stretch, but once dry, nothing can be done with it to restore it to shape.

TO REMOVE STAINS FROM SILK.—It actually depends upon the nature of the particular thing that has caused the damage.

Many very delicate silks wash well if properly treated, and that would be the simplest and best way of remedying the evil. If the material is soft India silk, it ought to stand washing.

Use a good thick lather of good soap, avoid touching or rubbing the silk with soap, merely shake it and move it about in the lather, rinse it in clear water, nearly cold. Wring it lightly as possible and shake the silk, either in the open air or in a warm place, but not near the fire. When nearly dry, roll it smoothly and tightly in a damp cloth; after some time, unroll this on a blanket and iron the silk through the cloth.

AS A DISINFECTANT.—The method employed by trained nurses in hospitals or in families, to disinfect clothing or linen that has been used by persons suffering from contagious diseases, such as typhoid, scarlet fever, diphtheria, etc., is as follows:

The materials to disinfect should be soaked for thirty minutes in a

solution of bi-chloride of mercury, 1-5000 in strength. It is then removed from the solution and rinsed through clean water at least two or three times. This is to rinse out the mercury.

The material is now absolutely free from infection, and should be washed by the regular soap method, to remove the dirt and stains.

The following precaution should be taken in disinfecting:

- 1st. Be sure the hands are free from cuts or bruises.
- 2d. Do not have any rings on the fingers, as the mercury will turn them black.
- 3d. Have the solution in an earthenware, china or agate bucket, as the mercury must not be put into a wooden or metallic vessel.
- 4th. Allow the clothes to remain in the solution not less than thirty minutes, and be careful to have the entire material thoroughly soaked. Wash out the mercury before using the soap.

You can safely rely upon this process, and it will positively not injure the clothes.

Handkerchiefs, underwear and bed linen, used by persons suffering from consumption or other contagious diseases, should always be disinfected in this manner.

CLEANING LACES—Recipe No. 1.—Spread the lace out on paper, cover with calcined magnesia, place another paper over it and put it away between the leaves of a book for two or three days. Then all it needs is a skillful little shake to scatter the powder, and its delicate threads are as fresh and clean as when first woven.

No. 2.—Cover an ordinary wine bottle with fine flannel, stretching it firmly around the bottle. Tack one end of the lace to the flannel, then roll it very smoothly around the bottle, then tack down the other end, then cover it with a very fine piece of flannel or muslin. Rub it lightly with a thick lather of good soap and if the lace is very much discolored or dirty, rub plenty of the lather in, then place the bottle in a tub of warm water for about half an hour (not hot or boiling). After the bottle has remained in the tub for half an hour, place it under a spigot of cold water and allow all the suds and dirt to be thoroughly washed out; make some strong starch and place a small lump of soap in it. Plunge the bottle two or three times into this, and squeeze out the superfluous starch with the hands; then dip the bottle in warm water, remove the outer covering from the lace and stand it in the sun. When nearly dry take it off the bottle and pick it out with the fingers.

LACE, BLACK.—To clean black lace it suffices to plunge it for a few

minutes in water containing a few drops of alkalivolatil (two coffeespoonfuls to a litre of water). When the dust which has tarnished it is got rid of, the lace is pinned on an ironing board covered with black woolen stuff scrupulously clean; another piece of woolen is placed over the lace and the iron passed over it.

POLISH FOR SHIRT BOSOMS.—Melt together one ounce of spermaceti and two-thirds of an ounce of white wax. Heat and put in a shallow pan. Into boiled starch place a small lump.

To remove mud stains from black cloth, well brush the cloth first, then rub the stains with a raw potato cut in half.

REMOVAL OF SPOTS.—Spots and marks on woolen gowns are easily removed by rubbing them well with a cake of magnesia. Hang the gown away for a day or two, and then brush thoroughly. If the spot has not entirely disappeared, repeat the process. Other gowns besides those of wool can often be cleaned by this means.

FURNITURE.

FURNITURE POLISH.—For French polishing, cabinet-makers use: One pound pale shellac, one and three-sevenths ounces mastic, alcohol of 90 per cent. standard, one and one-eighth pint. Stir frequently and dissolve cold.

To clean the leather seats of chairs: Boil together one cupful of sweet oil and one pint of vinegar for a few minutes, then rub over the leather and well polish with a soft rag or old silk handkerchief.

FURNITURE VARNISH.—An excellent furniture varnish may be made of eight ounces of white wax melted and gradually mixed with one pint of oil of turpentine.

UPHOLSTERED FURNITURE.—All upholstered furniture must be beaten with a cane or regular rattan beater and then wiped with a cheesecloth duster. A grease spot on silk furniture is removed with equal parts of ether and chloroform; on woolen upholstery, use turpentine. Cane-seated chairs require a vigorous scrubbing with soapsuds in which drop a little ammonia: scrub both sides of the seat, rinse and dry in the air.

INK STAINS ON FURNITURE.—If an ink stain gets upon a mahogany writing desk, remove with a few drops of spirits of nitre in a spoonful of water. Put one drop on the ink, and rub it at once with a cloth wet with water, or it will make a white spot. Every day a dining table of mahogany should be wiped off with a clean fiannel, dipped in barely warm soapsuds, using a pure soap to prevent staining, and then with a thick fiannel wad pour melted wax until it forms a glazed surface; when cold and hard, rub the table, following the grain, until it reflects your image like a mirror.

CARVED FURNITURE.—Clean carved furniture every week by thoroughly dusting it with a new paint brush. If a mahogany table shows stains, drop on them a mixture of six parts of spirits of salt and one of salts of lemon or a few drops of oxalic acid and water, rubbing until the stain disappears, and then wash with water and polish as usual. If mahogany only needs cleaning, rub it with a flannel dipped in sweet oil or cold drawn linseed oil. In rubbing wood follow the grain, and do not rub against it any more than you would in people if wishing a happy result.

HOW TO MAKE OLD FURNITURE LOOK LIKE NEW.—To renovate tops of leather chairs, sponge them lightly with warm soap-suds, and then rub on the white of an egg that is whipped stiff. If you do not care to waste the egg, rub over the leather a mixture of half a cup of sweet oil to a cupful of vinegar boiled together, and polish the leather with the usual piece of old fiannel.

A solution of chlorine will restore willow chairs that have lost their natural color.

Discolorations and stains on marble top tables can be removed by boiling together a quarter pound each of soft soap, powdered whitening and soda for 20 minutes; spread on the marble for 12 hours and then wash off with clean water. For the ordinary washing of marble use ammonia and water in place of soap-suds. To polish black marble wash it in cold soap-suds, dry with an old cloth and then rub for at least an hour with flannel spread with white wax. To remove iron stains from white marble, try lemon juice.

If an oil stain disfigures the surface apply to it common clay saturated with benzine. Another stain remover is made of two parts of common soda and of powdered pumice stone, and one of powdered chalk: sift through thin muslin, mix to a paste with water and spread over the marble; after 10 hours wash it off with warm sosp-suds.

TO TAKE BRUISES OUT OF FURNITURE.—Wet the bruised part with warm water; double a piece of brown paper of five or six thicknesses soaked and lay it on the place. On that apply a flat-iron till the moisture is evaporated. Repeat if the bruises are not gone. Two or three times will be necessary to remove a bruise.

TO CLEAN MIRRORS, ETC.—Wash a soft sponge in clean water and squeeze it as dry as possible. Then dip it into spirits of wine and rub it over the surface to be cleaned. Then dust some powdered blue that has previously been tied up in a rag over the glass. Bub lightly and quickly with a soft cloth and finish rubbing with a silk handkerchief.

HOW TO CLEAN AND TIGHTEN CANE-SEAT CHAIRS.—Having turned up the chair-bottom, wash the cane work with hot water and a sponge, rubbing it thoroughly. If dirty, use a little scap. Dry in the air. It will be found tight and good as new, provided no cane is broken.

WOODWORK TO CLEAN.—Oak wainscoting and furniture are apt in time to assume a greasy appearance, which should be removed during the annual housecleaning by washing it in warm beer. To give it a handsome gloss, brush it over with a mixture of two quarts of beer, boiled with a tablespoonful of sugar, and a piece of beeswax as large as a walnut; when dry polish with a chamois or flannel.

HOW TO REMOVE STAINS AND MILDEW FROM FURNITURE.— To one-half ounce of pulverized alum and gum shellac, and one pint of alcohol, add a pint of linseed oil. Shake and apply with a brush. Use kerosene to remove finger marks from oiled furniture and sweet oil to remove finger marks from varnished furniture.

HOUSEHOLD PESTS.

A GOOD RAT POISON.—Mix with one pound of grease, two and one-half ounces of carbonate of barytes. This produces great thirst, therefore, place water near. This is sure, and a deadly poison. Be careful not to allow it near where other animals may get it.

RATS TO CHASE.—Get a piece of lead pipe and use it as a funnel to introduce two ounces sulphite of potassium into any outside holes

occupied by rats; it should not be used in dwellings. If you are troubled with mice, use tartar emetic mingled with any favorite food; the mice after eating it will sicken and leave.

ROACHES.—Roaches are unwelcome visitors and hard to get rid of because they generally refuse to take poison. If it is possible to make the room air tight, they can be killed by the use of poisonous gases; one is to use bi-sulphide of carbon. A good plan is to try to trap roaches, and this can be easily done by filling jars partly full of stale beer. A few sticks should be arranged, then the roaches in search of beer will mount the stick and fall into the jars.

MITES.—Cleanliness is about the only remedy to prevent the appearance of mites in ham and cheese. A pantry being infested with this insect should be fumigated with sulphur, after which it should be washed out with kerosene emulsion.

CRICKETS AND CENTIPEDES.—Centipedes are useful for one thing. They are not very popular, but they keep in check many other household pests. They can be driven off by using pyrethrum powder, which should be freely used about the pipes.

FLEAS.—These insects, which are generally found on dogs and cats, are easily gotten rid of as they will not develop fast when they are frequently disturbed. They are generally more numerous in houses that are neglected and closed. Sweeping the rooms will prevent them developing. Benzine used freely will sometimes drive them away.

MOSQUITOES.—Some persons living near rivers, who have already slept with an open window, know something about mosquitoes. There are twenty different species. About the best remedy is to screen the house well and use mosquito-bars around the bed. When a mosquito breeds in still water, ponds, tanks or vessels around still water, they should be agitated. This can be done by covering with a thin film of kerosene. If the house is well screened and pyrethrum powder is burned in the house, mosquitoes will not be much trouble. Hemlock oil rubbed on the hands and face will keep mosquitoes off a person.

KEEP AWAY MOSQUITOES.—An uncorked bottle of pennyroyal or the plant freshly plucked left in the room will do the work.

LADY BUGS.—Some people do not know that lady bugs are a bless-

ing to the plant grower. It is their duty to destroy all destructive insects, which eat the plants. We should not kill the lady bugs. If they get on your plants it is because they are searching for some destructive insect that is too small to be seen with the naked eye.

ANTS.—If you can discover the nests of ants, a good way to exterminate them is to pour into the openings or places where they are, several ounces of bi-sulphide of carbon; these close the holes or openings. A good way to destroy the ants in a house is to place small sponges with sweetened water on the shelves where the ants exist, and these sponges can be frequently collected and the ants killed by dipping the sponges in hot water, or place spice or anything with a strong flavor near their haunts; or, put quicklime in their nests and wash in with boiling water. Another way: dissolve in spirits of wine, camphor, mix with water and pour into their holes. A solution strong with tobacco is still another way; or, paint the floor round their haunts with paraffin oil, and pour boiling water, to which has been added a little carbolic acid, down their holes.

PREVENT MOTHS.—Before wrapping your garments up to put them away, beat them and wrap them in linen. Between the folds put camphor in balls or lumps. Put them in a closed place. In removing them, beat again and hang in an open place about a day to cleanse of the camphor smell. A quantity of black pepper added to powdered camphor should be used for fur or hair wraps.

GET RID OF MOTHS.—Put cedar wood shavings in muslin bags and place these among the clothing, or do the same with camphor wood shavings, or sprinkle with allspice berries.

TO KILL COCK-ROACHES.—Mix with one pound of oat meal, twothirds pound of plaster of Paris, well mashed, add a little sugar. Place on the floor and in corners where they have been seen.

FLY TRAP, No. 1.—Near the tops of the screen doors punch holes, thus leaving slightly funnel-shaped aperatures, having a rough edge outside. This renders it impossible for the flies to enter through these holes. By doing this the house can be kept free from flies.

No. 2.—If a very little oil from bay leaves is kept in a dish on the window ledge, or if the doors and window casings are freshly coated with any color of paint to which four per cent. oil of bay has been added, insects will not go near it. It is an inexpensive drug and flies dislike it.

BEDBUGS.—Last but not least, we will, with an apology, mention something about the bed-bug, inasmuch as his reputation is known and as he appears to be of an ancient family, associated with man for several thousand years. The bed-bug is generally beyond the reach of powder. They can generally be exterminted by the use of kerosene or benzine introduced into the crevices with a feather or small brush, or by the aid of syringes. Corrosive sublimate and turpentine, which are sure cures, may be used in the same way. Hot water is generally effective, used in this way. By mixing the white of an egg with quick-silver and putting the same in the crevices will also exterminate them. Generally strict cleanliness about the house is the price of freeing one from bed-bugs, but this does not always keep them away, because they are introduced many times into the best households by travelers or from careless neighbors. Common house cockroaches and little red ants are enemies of the bed-bug, but the remedy is nearly as bad and troublesome as the bed-bug. We here give another good remedy, which has often been tried and proved successful. It is to fumigate the apartments with brimstone. It is necessary that all metals liable to be affected by the fumes should be removed, and even the keyhole should be stopped up. Put about three and one-half ounces of brimstone in a dish and keep the room closed for nine hours. It should then be aired.

CARE OF CANARY BIRDS.

Be careful of drafts, and never place the cage where a cold air will strike it.

Give healthy birds hemp, canary seed, cuttle-fish bone, rape, water, gravel and a little sand on the floor of the cage; also give lettuce, cabbage, boiled rice, different kinds of fruit, etc.

Keep the room moderately warm.

Feed regularly and give water for bathing three times a week.

Give plenty of rape seed. A little hard boiled egg and crackers given once or twice a week is excellent.

CURES FOR DISEASES.—For Lice.—Keep a saucer of fresh water in the cage and the bird will free itself; or sprinkle sulpher under its wings.

For Overgrown Claws or Beak.—Pare with a sharp knife.

For Moulting.—Give plenty good food and keep warm. Saffron put in their drinking water is good.

For Loss of Voice.—Feed with paste of bread, lettuce and rape seed with yolk of egg. Whisky and sugar is an excellent remedy.

For Husk or Asthma.—The curatives are water cresses, bread and muk and red pepper.

For Pip.—Mix red pepper, butter and garlic and clean the nostrils with a feather.

For Sweating.—Wash the hen in salt and water, then in fresh water.

For Costiveness.—Feed plenty of green food and fruit. Give the bird a spider to eat.

For Obstruction of the Rump Gland.—Pierce with a needle, press out and put sugar over the wound.

HOME AQUARIUM.

One of the most popular things to have in a house is an aquarium, especially among the fashionable people and where there are invalids or children. It not only gives lessons in natural history but it also gives amusement for those about the house. Aquariums are gotten from the bird dealers and may be beautifully stocked with the gold-fish, the pretty Japanese one, the perch, shiner, minnow, sucker and carp, all of which live together very well.

Newts, which at a certain time shed their skin and swallow it, and surprise the little ones by losing a leg and having another grow in its place in a short time, are very interesting to have with the others above mentioned. Of course, they must have plants, as they furnish the oxygen for the life of the little water-dwellers, and the plants are nourished by the carbonic gas which the animals supply. There should be something in the aquarium to eat off the diseased parts of the plants and for this the snail is used; it should not be forgotten. The plants best suited to a fresh-water aquarium are milfoil, oxheart, starwart, sweet flag and brook mosses.

CARE OF HOUSE PLANTS.

Plants should have more heat during the day than at night. About twelve degrees more during the day. If the plants are in a room where the heat is entirely shut off at night, and there is danger of them freezing, they may be protected by covering them with thick paper.

A northern window is used for ferns, fuchias and shade-loving plants. The western windows are used for such plants as geraniums. wax-plants, tulips, pinks, the ivy, etc. Moisture is the most essential element in house-plant culture. Plants can be kept by setting vessels containing steaming soap-suds near them twice or three times a week, and this is very effective in destroying parasites.

Watering the plants is important, and requires good judgment, as some plants require more water than others. In watering plants the roots and bulbs should receive a thorough soaking; a slight watering does little good. Plants budding or blossoming require more frequent watering than those only in foliage. Warm water should always be used in watering plants, and should be applied by spraying. The leaves of plants should be washed once a week to keep the plant free of insects.

FERTILIZERS.—Take a small portion of essence of night soil in a quart of water. Use this once or twice a week. Also use a few drops of liquid ammonia in a quart of soft water for the plants.

The best composition for potted plants is one part of rich loam, one part of peat, one part of leaf mold, one part of river sand mixed thoroughly together.

The begonia is a very popular house plant, with elegant foliage and profuse waxy flowers of pink, scarlet and white. The rex, or king, is the handsomest and the richest of the begonia family. The leaves are of enormous size, tinged with crimson and ornamented with blotches of green and white and circles of silver. Considerable moisture should be given, and the temperature kept at from sixty to seventy-five degrees. This plant is easily blighted, and therefore the leaves should not be allowed to touch a cold window pane.

The fuschia, or "lady's ear-drop," is also popular as a house plant.

The heliotrope likes plenty of light and a good, rich soil. It should be well watered. It grows from cuttings as readily as the fuschia. The old plants are the best growers.

A hanging basket is a nice home adornment. Any kind of a basket can be used. Line it with moss with a little soil attached, and place in the center some plant that grows upright. Fill up the surrounding space with old hot-bed soil; fill in with plants of a climbing or trailing nature. In filling a basket, select plants that grow well together, those of like shape and moisture, such as fuschia, geraniums, waxplants, and wild or cultivated ferns. Very handsome hanging baskets are made from glass dishes set in silk or satin bags, decorated with fancy pictures. Hang by three silken cords. Ivies and ferns look pretty in this arrangement.

Ferns and ivy should always be used, the ivy being the small leaved variety. Hanging baskets require frequent watering. In doing this, they should be taken down and placed in some suitable place until dry. The necessity of removing them may be avoided by filling a bottle with water and putting into it two or three pieces of woolen yarn. The ends of the yarn should hang over the basket outside of the bottle.

Any species of fern that sends out creeping stems underground readily increase by division. They require considerable care. They should never be divided until the parts to be separated have a portion of roots to each.

Several of the finest ferns can not be increased by division. If right means are employed, they will grow from seed. This requires a constantly warm atmosphere and little sunshine.

LILIES.—Plant them in well-drained soil and in ground full of cow manure. Don't use fresh manure. Plant the bulbs six or eight inches deep in the soil, and about two feet apart. Never disturb the plants once planted.

REPOTTING PLANTS.—The way to tell whether flowers need repotting is to examine the roots; if the roots fill the soil and are close against the sides of the pot, they should be put into larger pots.

CHRYSANTHEMUMS.—These can be started from seeds in the house and will bloom the first season. A rich soil and plenty of water are necessary.

ROSES.—Always prune your rose bushes in the spring. Cut out all the weak and diseased branches and thin out thick places.

INSECTS.—A solution of tobacco made by steeping it in water will drive insects from flowers. Tobacco stuck in the ground around the plant will keep insects away.

CROCUSES.—To induce a strong growth of the roots of crocuses, keep them in the dark as long as possible.

CARNATIONS.—These can be grown in a temperature of about 58 degrees. Keep them in pots rather than in boxes. Use a soil of loam. Water moderately.

HELIOTROPES.—These cannot be grown in a room where gas is used. They require plenty of sunshine, warmth, rich, sandy soil, good drainage and plenty of water. Too little water causes the plant to shed its foliage. Stagnant water about the roots injures them.

HOW TO KEEP FLOWERS FRESH.—To preserve the freshness and odor of violets, wrap about the stems, when in bouquet, cotton dipped in salt water and wrap tin-foil about this cotton. The blossoms of heliotrope should be placed in a vessel by themselves as they are injurious to other flowers placed in the water with them. The water in which mignonette has been placed should be changed frequently, as otherwise it would soon become ill smelling.

To keep flowers fresh any length of time, exclude the air by putting them in a damp box and covering them with wet newspaper.

Bouquets can be kept by putting a little saltpeter in the water.

FLOWERS FOR THE SICK.—In choosing flowers for the sick, be sure they are perfectly fresh. Do not send too many, but make it up in frequency and variety, and avoid those that are very fragrant. Kind to use, see under head "Sick Room."

TO CURE SICK PLANTS.—Sometimes a potted plant becomes root bound—that is, the roots cling to the inside of the pot or get so intwined among themselves that the growth of the flower is much impeded. In such a case an application to loosen the roots is required. Pour hot water on a little tobacco, a little soft soap and a pinch of salt. Let it stand until it becomes a jelly. Then strain and add a small quantity of the water with which the plants are sprinkle?

FROZEN PLANTS, HOW TO RESTORE.—As soon as you discover the plant is freezing, simply pour cold water all over it so that the leaves are thoroughly moistened. You will notice a coating of ice on the leaves in a short time; the plant should be immediately placed in a dark room and a newspaper covered over it.

HOW TO PRESERVE FLOWERS.—Flowers will preserve their form for several months if they are carefully put in a glass jar, in which a lump of clay has been placed. The flowers should be stuck upright in the clay; then pour fine sand in till they are imbedded in this. Do not disturb or break the leaves of the flowers.

MORNING GLORY.—This having a full foliage and beautifully shaped flowers is suitable for covering old stumps and trees, etc. 'The plant will grow in most any kind of soil, and if support is given to the vines they will, in a short time, cover up ugly places.

The finest climbing vines are, perhaps, the Madeira, whose flowers give excellent perfume, and James' sprunt, a fine crimson colored vine that is as valuable as a pillar-rose. These flowers thrive well in most any out-door situation and require a rather rich soil mixed with sand, yellow loam-leaf mould and some field ground.

LANGUAGE OF COLORS.—White expresses wisdom, chastity, candor, power and purity.

Red is symbolical of power, passion and riches; this color also stands for cruelty and hardness.

Blue denotes fidelity, sweetness, tenderness, loyalty, a spotless reputation.

Yellow stands for glory and fortune.

Green is emblematic of hope and joy. It is the emblem of youth because spring verdure is green.

Black stands for sadness, for deception, disappointed hopes.

Pink denotes health, love, youth and pleasure.

Violet is the tint allowed faith.

Orange means divine inspiration and poetry.

MISCELLANEOUS RECIPES.

TO SUGAR-CURE MEAT.—For 80 pounds of meat, take four pints of salt (or enough to cover the meat nicely), one and one-half ounces of saltpeter, one-fourth pound of brown sugar, one tablespoonful of black pepper. Mix all together well and cover thick on cut side of the meat and end at leg; keep it well covered for two weeks, when it is ready to smoke. Use more salt if the above does not cover it nicely and keep the cut side covered the entire two weeks; if any salt falls off, keep adding more to it and if it is not enough, add others.

STAINS ON MUSLIN.—These can be removed by pouring boiling water through the spots. Before fruit juices dry, they can be removed by cold water, using a sponge and a towel.

ACID STAIN,-Tie some pearlash in the stained part, boil the linen

in water in which some soap has been scraped, until the stains disappear.

TO TAKE OUT TEA STAINS.—Mix a teacup of soft soap and a tablespoon of salt. Rub the spots; lay the cloth on the grass in the sun. Let it a day or two, and then wash. To hasten the bleaching, wet the spots occasionally.

HOW TO DISINFECT SINKS OR DRAINS.—One-third of a pound of copperas dissolved in a gallon of water if poured into a sink will keep it free from disagreeable odors. The following will serve the same purpose: One-third pound of chloride of lime to one gallon of water.

DISINFECTANT FOR CELLARS.—Musty and damp cellars can be made pure by sprinkling either of the three following things: Common lime, chloride of lime or pulverized copperas. A solution of chloride of lime is an excellent way to disinfect vegetable matter if one-half pound of this is dissolved in three quarts of water. One pound of plaster of Paris with two of charcoal is excellent to absorb odors.

CEMENT FOR LABELS ON TIN BOXES.—It is made by softening good glue in water and boiling it in strong vinegar. Thicken the liquid with fine wheat flour to make a paste.

HOW TO REMOVE A TIGHT FINGER RING.—The best way to remove a tight finger-ring is to draw a piece of string through between the finger and ring, wind it around the finger up to the middle joint, and then by taking hold of the lower end and slowly unwinding it, the ring will gradually move along till it comes off.

CEMENT FOR CANNING FRUIT.—Mix together two ounces of resin, lard, tallow and beeswax, equal parts of each, and have it hot and ready when canning.

TO CLEAN OUT STOVEPIPE.—Put a piece of zinc on the coals in the fire.

HOW BRIGHTEN CARPETS.—Beat the carpets, scatter cornmeal with salt over them and sweep. The mixture should be in parts as three is to four. Spots can be removed by the use of ammonia. Oil stains can be removed by repeated sprinkling of buckwheat flour on the spot.

PAINT FROM WINDOWS.—Well rubbed with hot vinegar will do the work.

GOOD PASTE.—Dissolve an ounce of alum in three cups of warm water. When cold stir in flour and add a teaspoonful of powdered resin and two or six cloves. Boil and it is ready for use.

AN ADHESIVE PASTE.—One tablespoonful of flour, one tablespoonful of starch. Pour over these a little boiling water; let stand a minute and add more water. Stir and cook. This will not mould and it will not discolor the paper.

TO TAKE STAINS FROM BROADCLOTH.—Mix with fifteen drops of alcohol and fifteen drops of spirits of turpentine, one ounce of pipe clay, ground fine. Moisten a little of the mixture with alcohol and apply to the spots. Let remain until dry and rub with a woolen cloth.

TO TAKE FRUIT STAINS FROM LINEN.—Burn a piece of sulphur and hold the linen over it. Wash thoroughly, or the spots will appear again.

TO TAKE OUT OIL STAINS.—Mix well together one and one-half ounces of essence of leman and three ounces of spirits of turpentine. Apply like any other similar mixture. It will take out all grease.

TO REMOVE IRON STAINS.—Dip the cloth in sour buttermilk and dry in the hot sun. Wash in cold water; or salt of lemons is good.

TO CLEAN COPPER VESSELS.—Copper vessels may be effectively cleaned by rubbing them with half a lemon dipped in salt. They should then be rinsed in pure water, and afterward polished with a soft cloth.

TO CLEAN SILVER.—Take a weak solution of one teaspoonful of ammonia and one teacup of water; apply with a wet rag.

DRAIN PIPES.—To prevent drain pipes from stopping up pour a hot solution of potash into the pipes every month or two.

HOW TO KEEP SILVER BRIGHT.—Silversmiths will tell you that care is to be exercised even in the choice of tissue-paper used to wrap

up silverware. There is a special kind, which any reliable dealer will advise you about, that is entirely free from any chemical treatment which can affect the silver.

HOUSE RENOVATION.—Clear out closets, trunks and attics. Have old clothes sent to the cleaners, or do them at home. Scald out the corners of closet floors and of drawers with hot potash water, a teaspoonful of potash to half a gallon of water. This, sluiced with a whisk broom into every cranny, kills insects' eggs and prevents the early flies from swarming, destroys fever germs and sweetens the air of the whole house. Line all drawers and shelves with good manilla paper, carefully fitted, with a little gum in corners to hold it in place.

HOW TO PRESERVE POTATOES FROM ROTTING.—Throw lime dust over the floor of the bin, put in about six inches of potatoes, then put in more lime dust, then more potatoes, and so on till all in. Use about one bushel of lime to forty-five bushels of potatoes. The lime also improves the flavor of the potatoes.

HOW TO KEEP CIDER SWEET.—This can be done with little expense. Take a stick and wrap around it a cloth and with the cloth wrap in plenty flour of sulphur, set a match to this and smoke the barrel thoroughly for a while, at the same time have the cider in the kettle, simmering, bring to a boil, and throw into the barrel while the fumes of the brimstone are in; make it airtight. This will keep your cider fresh till spring. Bringing the cider to a boil, the pomace comes to the top and should be taken off. Good cider should be made from good ripe apples. A vinegar barrel can be used, or: Put into the barrel about two ounces of pulverized chalkand three-eighths of a pound of ground mustard. One-half pound of mustard can be used to good effect.

GINGER POP.—Take one-half pound of bruised ginger root, ten and one-half gallons of water, one ounce of tartaric acid, one tablespoonful of lemon oil, the whites of six eggs and five pounds of white sugar, put in also one-half pint of good yeast. The ginger root should be boiled about three-quarters of an hour in two gallons of water and strained, and the oil added while this is hot. In about ten hours it should be skimmed. Makes a good and wholesome drink.

HOP YEAST .- Take one-half pint of baker's yeast, two tablespoon-

fuls of salt, two tablespoonfuls of brown sugar, pint of flour, two ounces of hops and three quarts of water. A less amount of all can be used. The hops should be boiled for twenty-five minutes in the water and strained into a jug; into this the sugar, flour and salt should be stirred; the yeast is added when cool. After six hours cover up and keep in a cool place.

YEAST CAKES.—Good sized yeast cakes can be made by taking six medium-sized potatoes, one-fourth pint of yeast and one-half handful of hops and a sufficient quantity of cornmeal After pealing the potatoes, boil them and rub through a colander. The hops should be boiled in a quart of water and stirred into the potatoes. The cornmeal should be scalded and stirred into the yeast. Let this rise and take sufficient unscalded meal to thicken. Roll them out and dry rapidly so that they do not become sour.

GOOD FLUID COPYING INK—BLACK.—Take one-eighth pound of soft sugar (brown is the best), one-eighth pound of gum arabic, one gallon of rain water. Take of clean copper one-eighth pound and three-eighths pounds of powdered nutgalls. These should be all mixed and bruised thoroughly and put in the rain water, shaking occasionally for nearly two weeks. Or if you need the ink sooner, let it steep in an iron kettle until it gets black. Strain before using.

BAKING POWDER.—A good baking powder, which can be used with good results and a knowledge that you are not using drugs, can be made by taking one pound of cream of tartar and thirteen ounces of baking soda. These should be dry from all dampness, and even placed in the oven for a short time to make them thoroughly dry, and afterwards mixed and kept in dry boxes or bottles. It will take two teaspoonfuls of this to every two quarts of flour, or the same proportion when less amount is used. You can make biscuits without using any baking powder, but baking powder will make them much better.

HOW TO MAKE VINEGAR.—A good vinegar can be made in less than a month by taking five and one-half gallons of rain water, six pints of yeast and two quarts of molasses. Put all these into a jug and tie a piece of cloth over the bung to let in air and to keep out the flies. This should be set in the sun when the weather is hot, or if the weather is cold set near the stove. This is good, but apple is best of all, and when making cider vinegar put in a little yeast if quick vinegar is desired.

HOW TO MAKE AN ICE CHEST.—Take two boxes, one much smaller than the other, so as to leave a space of three or four inches all around when placed inside the larger box. Pack closely with sawdust the space between the two boxes, and make a heavy cover to fit neatly inside the top of the larger box. A small pipe put in the bottom of the chest will carry off the waste water. It will be serviceable for family use and costs very little.

AN INDELIBLE INK.—Add a strong solution of Prussian blue dissolved in water to a quantity of good gall ink. The color of this when writing is greenish, but becomes black when dry.

TO REMOVE ODOR FROM BOTTLES.—Fill with cold water, and stand out doors for three or four days. Change the water every day.

TO TEST A THERMOMETER.—Boil water and when boiling actively, warm the thermometer in the steam and then plunge it into the water. If it registers 210 degrees it is a good one.

TO TAKE GREASE OUT OF PAPERED WALLS.—Dip a fiannel rag in spirits of wine, rub the greasy spots lightly once or twice. The grease will disappear.

HOW TO BRIGHTEN GILT FRAMES.—Dust carefully and wash with mixture of one ounce of soda and the whites of two eggs.

HOW TO FILL CRACKS IN PLASTER.—Mix plaster of Paris in vinegar. Push it into the cracks and smooth off with a trowel or knife. Toughen glass or lamp chimneys by boiling in salt water.

INK FOR MARKING BOXES AND PACKAGES.—Dissolve, to a thin fluid, asphalt in oil of turpentine. It will dry at once and be almost indestructible.

HOW TO PRESERVE BROOMS.—Dip every week into a kettle of boiling suds for five minutes. This will preserve them.

HOW TO CLEANSE BRASSWARE.—Take one-half ounce of sweet oil, three and one-third ounces of rotten stone, one-half ounce of oxalic acid; the last two in powdered form, with enough water to form a paste. Apply and rub dry with flannel.

TO REMOVE DRY PUTTY.—Apply a piece of heated metal to the putty; pass it slowly over the putty. This will make it soft, then it can easily be removed with a knife.

TO BRIGHTEN AND CLEAN BRUSSELS CARPETS.—Break fresh beef gall into a pan; pour one-half of it into a clean bucket, and make two-thirds full with lukewarm water. With a clean, coarse towel, brush the carpet well; rub hard with the cloth wetted with the gallwater. Do a small piece at a time. Rub the carpet dry with a dry, coarse cloth. A few drops of carbonate ammonia in a small quantity of warm rain water will remove, if carefully applied, all discolored spots upon the carpet, whether produced by acids or alkalies.

FOR CLEANING PAPER HANGINGS.—Take small pieces of stale bread. Commence at the top of the room and wipe downward, about two feet at a time, with the crust. This will make an old room look like new. Be careful and don't rub too hard, nor attempt to clean it by rubbing crosswise. The dirty part of the bread must be cut away each time.

USE OF A RAW POTATO.—It will clean gilt frames; cut a raw potato, rub the frames with it, and polish with a soft duster. Raw potato, by using with it a little bathbrick, will remove stains from steel knives and forks. Stains can be taken out of tinware and brass with this.

Cream of tartar rubbed upon white kid gloves will clean them.

ODORS IN COOKING.—A cup of vinegar placed on the back of the stove will prevent the spreading of cooking odors through the house.

TO PRESERVE AND CLEAN LINOLEUM AND FLOOR-CLOTHS.—When first laid it should be sponged with beer, and wiped dry. This should be done each day for a week, to fill in the pores. Clean with warm water once a week (no soap or soda), and when dry sponge as above stated with beer. The beer brings back tone and color immediately, after first cleaning with water. It can be preserved by washing it with milk.

An excellent mixture for removing grease or paint spots from carpets and garments may be made by mixing four tablespoonfuls of alcohol with one of salt. Shake well and apply with a sponge.

TO SHARPEN EDGED TOOLS.—An easy way to sharpen a razor is

to place it for a half hour in water, to which has been added about one-nineteenth part of muriatic or sulphuric acid. Wipe it off lightly and in a few hours set it on a hone. This process never injures a good blade. This is an excellent method for sickles and scythes.

HOW TO MAKE ICE AT HOME.—Take a cylindrical vessel, pour in three and one-half ounces of commercial sulphuric acid and one and one-third ounces of water, then add one ounce of powdered sulphate of soda. Put in the centre of this a vessel containing water. The water will soon freeze. You can repeat the same and make more ice.

FIRE EXTINGUISHER.—Take ten pounds of common salt and five pounds of salimoniac. Dissolve the above in three and one-third gallons of water. When dissolved it can be put in bottles and set in different rooms. Put it in bottles of thin glass, and if fire occurs throw the bottles into the fire with sufficient force to break them. The fire will surely go out.

LEATHER CHAIR SEATS.—They may be brightened by rubbing them with the white of egg. Leather bookbindings can also be brightened in same way.

A PERMANENT WHITEWASH.—Make the ordinary whitewash, then boil it. For every gallon of the whitewash stir in one tablespoon of powdered alum, one-third pint of flour paste and one-half pound of glue dissolved in water; place this into the boiling whitewash. This is almost as good as paint.

TO REMOVE RUST FROM CUTLERY.—Soak the articles in sweet oil for fifty hours; rub with unslacked lime, powdered fine, until the rust disappears.

STRONG WHITE PASTE.—Dissolve in two quarts of water, two and one-half ounces of gum arabic. Stir into this about one pound of wheat flour, until it becomes a paste. Heat and add to the following solution, one and one-third ounces of alum and one and one-half ounces of sugar of lead dissolved in water, and stirred until it boils, then remove it from the fire. To this add seven drops of carbolic acid. This is a durable paste and can be used for almost any purpose.

TO TAKE WRITING INK OUT OF PAPER.—Make a solution of two and one-half drachms of muriate of tin and four drachms of water. Apply with a camel's hair brush. After the writing has disappeared, pass the paper through water and dry.

SHOE POLISH.—When boots and shoes are damp, and will not poish, add a few drops of paraffine oil to the blacking, when you will be able to get a good polish in a few minutes.

WATER-PROOF FOR SHOES.—Melt in quantities of three parts mutton suet and four parts beeswax. Rub it over the leather, also the soles while in liquid form.

KEROSENE FOR SHOES.—Very often when a heavy shoe or boot has been wet it hardens and draws and hurts the foot. If the shoe is put on and thoroughly wet with kerosene, the stiffness will disappear and the leather become soft and will adapt itself to the foot. The leather will retain its softness a longer time if the shoe is oiled while wet, and the kerosene does not injure the leather at all. This is one use of kerosene that is seldom mentioned.

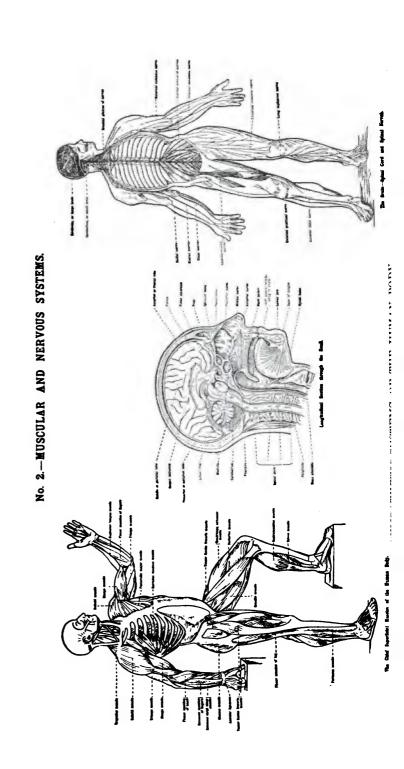
SHOE SOLES—Water-Proof.—Varnish applied to the soles of shoes will keep out the damp and make them more durable. The soles should be covered with a coat of varnish and allowed to dry. The above process should be repeated three times.

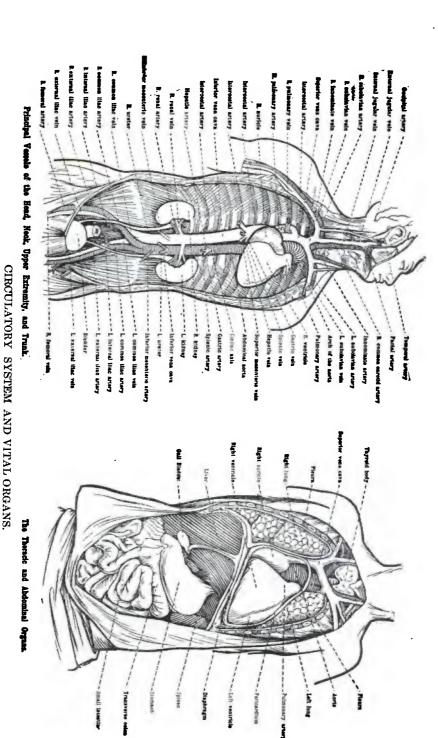
A GOOD CEMENT FOR RUBBER BOOTS.—Dissolve crude rubber in bisulphuret; the solution should be made rather thin and the cement put upon the patch and the boot, both being heated, and then put together.

CARE OF SHOES.—Calfskin boots should never be blacked with liquid dressing, as the drying agent cracks the leather. Use a brush polish. Better yet is a monthly dressing of neat's foot oil, which softens the leather, makes it impervious to dampness, and gives a black finish.

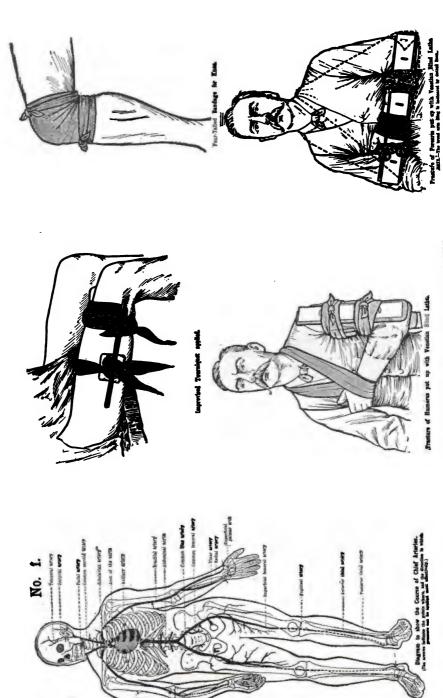
Kid shoes should be rubbed with vaseline while the shoe is on the foot and the leather warm. Then, grasping a strip of woolen cloth firmly in either hand, rub the shoe briskly and you have an "oil shine."

Squeaking shoes can be remedied by standing the shoes in a tin plate covered with enough turpentine to reach the line of the inner sole without touching the "upper." Let soak for twenty-four hours and then dry for two days before wearing, when it will be found that the



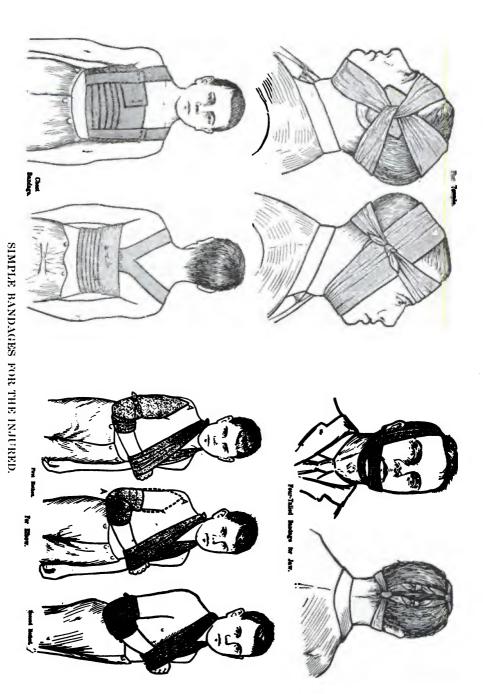


The distinct vessels which carry arterial blood from the heart and those which return it to the lungs to be purified by the inhanked oxygen, constituting, as is well known, the circulatory system, are well set forth in the above diagram.

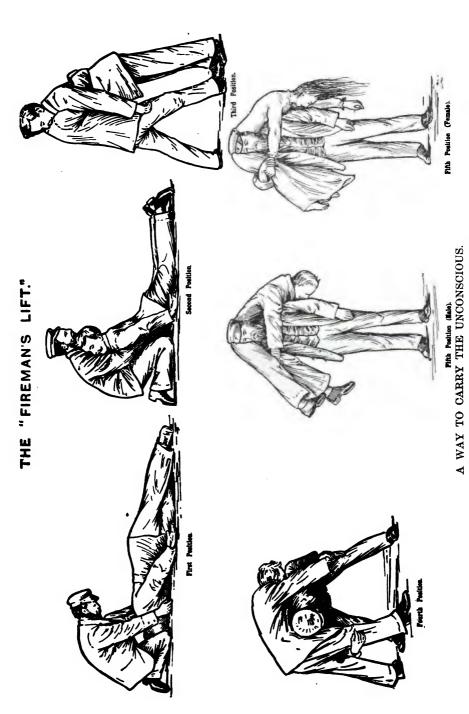


INJURIES TO BLOOD VESSELS AND BONES.

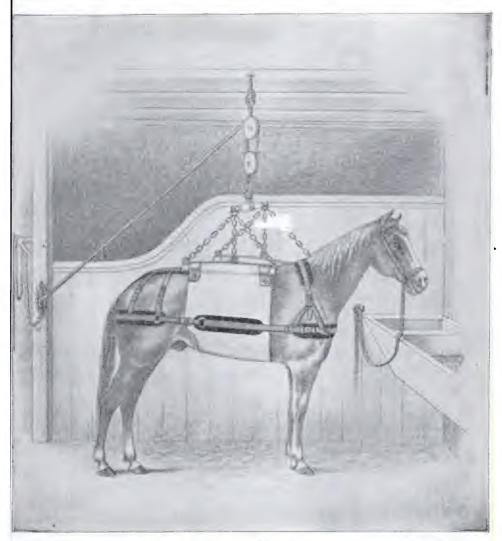
In studying the full length diagram, it should be remembered that arterial blood is red, and to stop its flow pressure should be applied above the injury, thereby cutting off the current which comes from the heart. If the blood is of a dark color, it is returning to the heart through the veins, and the pressure should be applied below the injury.



It is impossible to tell, especially if children are around, when one will be called upon to bandage wounds in the head, face or other parts of the body. The arms are very liable to injury. Above, therefore, are illustrated simple ways of making bandages to meet a variety of predicaments.

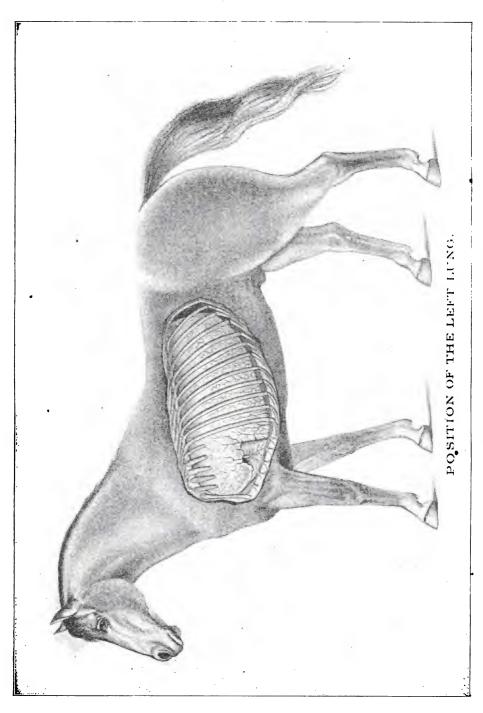


Because the mode illustrated above for carrying unconscious persons was first generally adopted by metropolitan fire brigades, it has become known as the Fireman's Lift. The reader can readily understand, however, that it may be applied in countless emergency cases, such as those of brain injury, sunstroke, drowning, etc. The five positions should be carefully studied, the difference in



From Special Report on Diseases of the Horse-United States Department of Agriculture, SPRAINS OF THE LOINS.

Sometimes from violent exertion, or a severe fall, a horse will sprain the muscles about the back and loins. Besides medical treatment, absolute rest is necessary to regain his usefulness. One of the best ways to effect this latter is to place the animal in a sling as illustrated above.



From Special Report on Discuses of the Horre - United States Depart sent of Agriculture.

soles are not only noiseless, but waterproof, and will wear almost twice as long. Turpentine hardens the leather without stiffening it.

TO CLEAN WROUGHT IRON.—All wrought iron work should be cleaned with a little drop of paraffine oil and soft rag.

TO TAKE OFF THE SCENT OF PAINT.—A pailful of water set in a newly-painted room will remove the unpleasant smell of the paint.

CRUST ON BOILERS.—The crust on boilers and kettles, arising from the constant use of hard water being boiled in them, may be prevented by keeping in them an oyster shell or large marble.

A GOOD COPYING PAD.—Soak two ounces of glue in water until soft and pliable. Drain off the surplus water. Place the dish in a large dish containing hot water. After the glue is melted, add eleven and one-half ounces of glycerine, previously heated. Mix the two and add a few drops of carbolic acid so as to prevent moulding. Pour the mixture into a shallow pan and set away to cool. Be careful and have the surface free from blisters. After standing twelve hours it is ready for use.

How to Use the Pad.—Write on a sheet of paper what you wish to duplicate, with a sharp steel pen and strong aniline ink. When the ink is dry, lay the paper on the pad, face downward, and press lightly. After remaining a moment, remove the paper; an impression will be found on the pad. Another paper placed upon the pad will produce one similar to the original. After enough copies have been taken, wash the face of the pad with a sponge and cold water until the ink is wholly removed. If the surface of the pad becomes dry, wipe with a sponge. If it becomes uneven, melt over a moderate fire.

MECHANICAL RECIPES.

HOW TO PREVENT WOOD FROM CRACKING.—Place the wood in a bath of melted paraffine, heated to two hundred and eleven degrees Fahrenheit, and allow to remain as long as bubbles of air appear. Allow the paraffine to cool until cold, remove the wood and wipe off the wax.

HOW TO BEND WOOD.—Wood placed in a close chamber and given to the action of steam will be rendered pliant, and may be bent in 32

almost any direction. This process is used in taking sap from wood, and promotes rapid seasoning.

FIRE-PROOFING FOR WOOD.—Take three parts of alum and one part of green vitriol. Make a strong, hot solution with water. Make another solution of green vitriol, mixing in pipe clay sufficient to make it stiff as paint. Apply two coats of the first, dry and finish with one coat of the last.

Hot coal tar, if applied to timber intended for posts, makes it proof against rot.

MILL PICKS—HOW TO TEMPER.—Put two ounces of corrosive sublimate and four handfuls of salt into eleven and one-half quarts of water. This will give hardness and toughness to steel; and it may be made better by adding one-fourth pound of sal-ammoniac, pulverized. Heat the picks, bring them to a cherry red and dip them into the above solution. No temper should be drawn. The best blacksmiths find that picks should not be overheated; they should be heated as low as possible, as this is the principal thing in getting the picks hard and tough.

TO PROTECT LEAD WATER PIPES.—By filling the pipes with a warm and concentrated solution of sulphide of potassium, and leaving the solution in contact with the lead for about twenty minutes and then blowing it out, the lead water pipes will be protected from the action of water. The pipes are often injured by the action of the water and the lead partially dissolves. By using the above solution the pipes are coated with sulphite of lead on the inside and cannot be acted upon by water.

POLISH FOR PIANOS.—Mix one cup of turpentine, one cup of linseed oil and two-thirds cup of vinegar; rub in well with a piece of flannel cloth. Then polish with a piece of chamois skin. This will remove the dull appearance that age gives to fine wood.

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MACHINE POLISH.—Mix three parts of the finest blood coal, two parts of oil of turpentine, and one part of stearine oil. Dilute well with spirit and spread with a brush on the parts of the machine to be cleaned. After the alcohol has evaporated, rub the coaling with dry blood coal and crocus or any other suitable polishing substance. This is an excellent polish.

INDELIBLE INK.—Grind, with thirty-four drops of strong hydrochloric acid and twenty-four grammes of alcohol, one gramme of aniline black. Dilute with a hot solution of one and one-half grammes of gum arabic in ninety-seven grammes of water.

WATERPROOF BLACKING.—Melt and form a jelly of sixteen parts beeswax and one part borax by stirring. In another vessel thirteen parts oil of turpentine and one part asphalt varnish and add one part of melted spermaceti, stir this mixture thoroughly and add the first mixture of beeswax. For the color add five parts of Berlin blue, ground, and twelve parts of vine black. Perfume the grease with one part of nitrobenzole and put in boxes. Rub it on with a rag; then brush. An application once a week is sufficient.

A GOOD MARBLE CEMENT.—Soak a quantity of plaster of Paris in a solution of alum. Bake the two in an oven to make it into a plaster. Grind to powder, use when wanted by mixing with water. This composition sets very hard, and is capable of taking a very high polish. It may be mixed with various colors to use with any color of marble.

HOW TO MAKE PLASTER CASTS OF ANY CARVED CIRCLE.—Objects cut conically are simply pressed into a lump of soft clay. Paint the mould with linseed oil, and pour in plaster of Paris.

Complicated objects, such as animal heads, etc., require glue moulds to be employed. Prepare a box just large enough to receive the model. Boil, in sufficient quantities, good joiner's glue. Coat the model with shellac; and after the shellac is ary, coat with linseed oil. Lay the model in the box, then pour in the glue. In a few hours the glue will be sufficiently dry to permit the model to be taken out. Then coat the glue mould all over with linseed oil and pour in the plaster of Paris. A very good impression can be made in this way without much cost. The moulding glue can be used again.

HOW TO MAKE BLACKBOARDS.—In the first place, care must be taken to make the wall surface, or boards, to be coated, perfectly smooth. Mix plaster of Paris with water and fill all the holes and cracks; only a little of the same should be mixed at a time, and then pressed in and smoothed down with a knife. The cracks between shrunken boards may be filled the same way. Then use sandpaper. Liquid gum shellac, sometimes called shellac varnish, and lampblack are ingredients needed for slating. Gum shellac is cut in alcohol.

Pour some shellac into an open dish and stir in enough lampblack to make a heavy paint. Spread on any kind of surface, but gloss with a clean brush. First, a small quantity should be put on to test it. If it is glossy and the chalk slips over it the mixture can be reduced with alcohol. If it rubs off, let the druggist put in more gum to make the liquid thicken. A five cent paper of lampblack and one quart of the liquid is sufficient to slate all the blackboards in a small school room.

AGRICULTURAL RECIPES.

WHITEWASH.—Slake one-half bushel of lime in a barrel, add one pound of common salt, one-third pound of sulphate of zinc and one gallon of sweet milk. Any color may be added.

FARMERS' PAINT.—An excellent paint is made by mixing two quarts of skimmed milk, nine ounces of fresh-slaked lime, six ounces of linseed oil, two and one-half ounces of Burgundy pitch, and three pounds of Spanish white. The lime is to be slaked in water, exposed to the air and then mixed with about one-fourth of the milk. The oil in which the pitch is dissolved is to be added a little at a time, then the rest of the milk, and afterwards the Spanish white. Two coats can be put on twenty-seven yards with this amount. This is a beautiful white paint.



TO PROTECT FRUIT TREES FROM MICE.—Mix one part of tar and three parts of tallow. Apply or paint to the tree, while hot.

TO KILL VERMIN ON PLANTS.—Pour a gallon of boiling water on three-fourths pound tobacco leaves. After twenty minutes, strain it. Pour this over the plants and it is sure to kill all vermin.

GRAFTING WAX.—Take one pound of resin and one pound of beeswax. Melt them with enough lard or tallow to soften and prepare for applying.

TO PRESERVE APPLES.—Pack in boxes or barrels elevated from the cellar floor. Put a layer of sawdust in the bottom, then a layer of apples, then sawdust and so on till all are in. Apples packed this way will keep a long time.

HOW TO KILL POTATO BUGS.—Mix a pound of Paris green with about ten pounds of flour or fine whiting. Sift this on the hills when the vines are wet with dew or rain.

STRIPED BUGS.—The striped bug on melons and cucumbers may be killed by the following: By sifting charcoal dust, three or four times in succession, over the plants; also by using a solution of a peck of hen manure to six quarts of water, and sprinkle the plants freely after sunset.

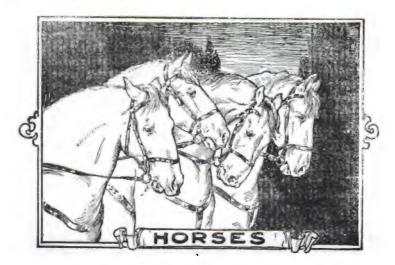
CHINCH BUGS.—Place old rags in the crotches of the trees. The worms will lodge and spin in the old rags; then the rags may be thrown in boiling water.

CATERPHLARS.—Make a solution of one part in 480 of sulphide of potassium, and sprinkle it on the trees by means of a syringe.

CURCULIO.—Make a very strong solution of water and gas tar, so that by standing two days it will be come dark like creosote. On the appearance of the insect, drench the tree with a hand pump; repeat every three days for two weeks, and destroy all fallen fruit.

HOW TO TAN RAW HIDE.—After taking it from the animal, spread the hides flesh side up. Then put two parts of salt, two parts of saltpeter and alum combined, make fine, and sprinkle evenly over the surface; roll the hide together and let it alone for a few days till the coating is discolored. Then take off whatever flesh remains and nail the skin against a shed to dry. Put neat's foot oil on to soften it, and then fasten up where the sun's rays strike it. When done, rub out all the oil you can with a wedged stick; it will then be ready for use.

HOW TO TAN FUR SKINS.—Skins should be soaked until soft, the flesh scraped off and then the skins again soaked an hour in tepid water. Then make a solution of two-thirds ounce of globular salt. two-thirds ounce of borax, four-fifths ounce of saltpeter; this amount will be needed for each skin. Dissolve in soft water and spread it on



Colic IN HORSES.—Cause.—Colic, chronic, spasmodic or wind colic, is caused by change of food, feeding too high, irregular feeding, gas forming in the bowels, a sudden change of weather and many other things which give rise to colic in its different forms.

Chronic colic is a very common disease and is brought on by the horse not chewing his food properly at the time of teething.

Symptoms.—A horse having flatulent or wind colic will often lie down, rise suddenly, kick his hind feet against his body and refuse every kind of food, the symptoms being somewhat like spasmodic colic. But when a horse has spasmodic indigestion he gradually falls off, gets weak and sweats easily. He is attacked sometimes with fits of pain in the bowels and does not seem to have any "get up" in him.

Treatment No. 1.—Common soda given in the quantity of a tablespoonful at a time will bring relief at once, many times, and as good and handy a remedy as can be used. This is good for man or beast.

Treatment No. 2.—Another good remedy, and a very valuable one, is to put into one-half a pint of lukewarm water, two tablespoonfuls of laudanum with five tablespoonfuls of turpentine. If relief is not obtained in about an hour, repeat the dose. The second dose should have added with it one tablespoonful of powdered aloes. These remedies need not be given with uneasiness, because they will give the proper result and do no harm.

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the flesh side of the skin, applying it thick or thin with a brush, the amount varying in comparison with the thickness of the skin. Next, put the skin in a cool place till the following day, then wash it clean. Afterwards melt together two and one-half ounces of hard soap, one-third ounce of borax and one ounce of sal-soda; bring this to a boil by placing it over the fire, and apply this mixture to the flesh side of the skin, keeping the skin in a warm place for twenty-four hours. Then apply a mixture of nine ounces of salt, four and one-half ounces of alum, seven pints of hot soft water and two ounces of saleratus, which mixture has been dissolved in water. When this solution becomes luke-warm, put the skin in it and let remain for fifteen hours. Take the skin out of the mixture, rub it dry as possible and let it stand fifteen hours longer; then finish it by working it well, afterwards rubbing the flesh side with sandpaper.

GRINDSTONES.—Never expose them to the sun, as they will harden; do not let any part stand in water, as that will soften the stone; clean grease off tools before putting on stone.

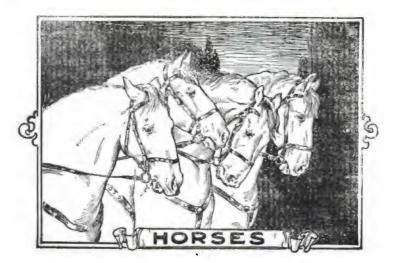




PRACTICAL HELPS ON CARING FOR THEM AND TREATING THEIR DISEASES.

After owning, caring for and loving stock as I do, it would be unfair if I did not give some attention to the horse and other animals and impart to my friends what knowledge I have from experience and what I have gotten from the best of veterinary surgeons, that the reader may gain additional knowledge and thereby save the life of some valued animal.

I shall not try to give a complete horse doctor book, but I desire to make known some long tried and reliable remedies, which alone have cost many, many times more than the price of this Good feed and proper care are the best remedies for book. horses; but, as many persons think they take proper care of themselves and still have their ailments and meet with accidents, we may reason that the same is true of horses, cows, sheep and other In many diseases of the horse, it is absolutely necesanimals. sary to have a good veterinary surgeon. However, a good one cannot always be reached; having been reared on a farm myself. I often saw the benefit of having some good practical book in case of emergency. Any farmer will be fully repaid for buying this book by its use to him in this department alone, as it contains nothing but what will sooner or later prove valuable. We give the treatment for the ordinary diseases, and also the causes and symptoms where thought practical. (489)



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Treatment No. 1.—Common soda given in the quantity of a tablespoonful at a time will bring relief at once, many times, and as good and handy a remedy as can be used. This is good for man or beast.

Treatment No. 2.—Another good remedy, and a very valuable one, is to put into one-half a pint of lukewarm water, two tablespoonfuls of laudanum with five tablespoonfuls of turpentine. If relief is not obtained in about an hour, repeat the dose. The second dose should have added with it one tablespoonful of powdered aloes. These remedies need not be given with uneasiness, because they will give the proper result and do no harm.

Treatment No. 3.—In a case of chronic indigestion it will be well to change the feed and give a mixture of one-fourth tablespoonful of ginger, the same amount of common soda and one tablespoonful of bitter aloes. The horse should have no hard food, and it would be well to give him a tonic right after this; so as a tonic, give him a teaspoonful three times a day, mixed with the feed, of the following mixture: Two-thirds pound of sulphate of iron, three-fourths pound of ginger, three-fourths pound of common soda, and two-thirds pound of gentian root.

BOTS—HOW TO CURE.—Bots come from the eggs laid by a bot-fly. A horse will swallow these eggs, which pass down into the stomach and hang to the lining membrane. A horse that is attacked by bots does not seem to do well on his feed, he will occasionally nip at his sides, and by turning his upper lip up you will notice pimples on the surface of the lip. Several doses of the following given to the horse will make the bots let loose and cure the animal in a short time:

Give him three pints of molasses with five pints of new milk. Twenty minutes after this, give him nearly a half gallon of warm sage tea; then in about twenty-five minutes give him three-fourths pint of currier's oil, or enough more to physic him—if this dose does not do it. This will nearly always effect a complete cure.

Another good remedy is to give the horse three tablespoonfuls of spirits of turpentine in two and one-half cupfuls of raw linseed oil. Give him this as a drench every eighth day and do not work him for a day or two after the drench is given. Or give him two-thirds tablespoonful of sulphate of iron twice a day, reducing to once a day on every third day.

RING-BONE.—Take three and one-half pounds of lard, four and two-thirds ounces of oil of vitriol, seven ounces of nitric acid, one table-spoonful of common potash, four and one-half ounces of spirits of turpentine, about one tablespoonful of oil of worm-wood, four table-spoonfuls of British oil, and the last named quantity of cedar, amber. tar, and five tablespoonfuls of pulverized cantharides. Melt the lard slowly and add the acids, then add the other mixtures; stir the whole until it is cold. After the hair has been clipped off, the mixture should be rubbed in and heated in well. In several days wash off with soapsuds and apply another time. In several weeks the ointment will effect a cure. It has cured many obstinate and long-standing cases.

BONE SPAVIN—A SURE CURE.—Take two and one-third table-spoonfuls of iodine, two tablespoonfuls of quicksilver and two table-spoonfuls of corrosive sublimate. First, mix together the iodine and quicksilver by rubbing them and then add the corrosive sublimate, afterwards add the lard. Rub these together thoroughly, shave off the hair the size of the enlarged bone, getting none of the mixture where there is no hair shaved off. Rub in about as much as would lay on a ten cent piece; do this for four mornings and before ten days the spavin will surprise you in coming out. After this the sore should be washed well with soapsuds and all the poisonous matter taken out.

LINIMENT FOR SWEENY.—Mix seven ounces of each, spirits of turpentine and alcohol, with one ounce each of capsicum, camphor gum and cantharides, pulverized; also three and one-half ounces of spikes oil. This has cured many cases, and the way to use it is to first tincture the capsicum, and then the liniment is bathed in with a hot iron.

POLL-EVIL AND FISTULA—No. 1.—A good remedy is to anoint the swelling once a day with a quantity of mandrake root which has been mashed, boiled until it is rather thick, and afterwards strained, and then an ointment made by adding sufficient lard.

No. 2.—Another good remedy is to cover the neck and head with several blankets, and from underneath, steaming the horse's head and neck with hot cider vinegar. The vinegar can be made to steam by putting hot stones in it. Doing this four mornings, then skipping four, and continuing for several periods will cure the disease.

SCOURS AND PIN WORMS IN HORSES AND CATTLE.—Take the ashes of white ash bark, make them into a strong lye; mix half a tinful of this with one and one-third pints of warm water. Give the whole amount several times a day. This will cure the inflammation and remove the cause. Pin worms are said to cause scours, and if the above remedy is given, the worms will be carried off and the cause will be removed.

CONDITION POWDERS—VERY EFFECTIVE—USED FOR COLDS, COUGHS, etc.—This remedy will check the starting of many diseases and purify the blood. In ordinary cases one tablespoonful in the feed in the evening, and in very bad cases given in the morning and evening, in the feed, of the following mixture will prove good for horses and cattle that are not thriving: Take three and one-half ounces each of black antimony, nitre, resin, sulphur, gentian, cream of tartar.

fenugreek, and four ounces of ginger. Pulverize these all finely and add two ounces of cayenne. Mix them all thoroughly.

CONDITION POWDERS.—Mix half a pound of each, saltpeter, powdered sulphur, ground ginger and sulphuret of antimony. Give as a wash, in quantities as desired.

SCRATCHES OR GREASE HEEL.—Make lye from wood ashes and boil into it the bark of white oak until very strong. Let this cool and it is ready for use. The horse's legs should be washed with castile soap and the mixture then applied with a cloth on a stick long enough so you can keep away from the horse's reach. Be sure to wet the diseased part well each day. The mixture will bring the hair off, but better take off the hair than the hoof, which the disease will sometimes do. You should then apply a salve made by stirring together old bacon and bark of the sweet elder, also adding a little resin.

SADDLE GALLS, BRUISES, etc.—Bathe with linseed oil and white lead, mix the thickness of paint. This is an excellent remedy.

A cure for the worst cases of sore shoulders caused by hard collars is to use common shoe blacking, smearing it well over the sore and letting the horse rest for a few days. Such sores do not need to often happen, but nevertheless they will sometimes occur. I have used this on sores of my horses when nothing else would heal.

HEAVES.—A long and well-tried remedy and one that has proved a cure is to feed lobelia, one-third of a tablespoonful once a day, for about ten days, putting it in the feed, or try the following:

One of the best and most simple of remedies for heaves is to feed the horse a bunch of sumac berries (the upland sumac), three or four times a week for several weeks; mix the berries with the feed. This has cured the worst cases of heaves and is an easy medicine to get. The berries can be dried for winter use.

HEAVE RECIPE, NO. 2.—The following is said to cure heaves in eighteen days: Grind together equal parts of wildcherry, sassafras, and white oak bark, one pound of each; mix all with one-half pound brown sugar. Give the horse one tablespoonful three times a day on the feed.

DISTEMPER.—If you think your horse has the distemper and you are not quite certain, it will be wise to give a remedy that will do no

harm, and still cure a very bad case of distemper. Wet bran strongly with weak lye; if not made too strong, the horse will eat it rapidly, causing a discharge from the nostrils, and a cure as a result, if this feed be continued for several days.

FOUNDER.—This is often cured by drawing out about three quarts of blood from the neck and drenching the horse with two and one-third pints of linseed oil, and afterwards rubbing the forelegs with hot water. This has cured many cases.

A GOOD EYE WASH FOR HORSES AND CATTLE.—Wash the eye several times a day with the free use of the following mixture: One pint of rain water, with one-third tablespoonful of extract of lead and two tablespoonfuls of alcohol.

EPIZOOTIC—Symptoms.—There is a general dullness prevalent and a hacking cough. The membrane of the nose at first is pale. As the disease advances the membrane becomes highly colored. Cold legs and a watery discharge from the nostrils follow. The mucous discharge changes to a greenish yellow color. The pulse moves more rapidly. Once these symptoms appear the animal should be kept blanketed in the stable.

Treatment No. 1.—Pulverize all together one ounce of nitrate of potash, three-quarter ounce of digitalis, and one ounce of tartarized antimony. Give one powder at night and in the morning.

No. 2.—Boil a handful of smart-weed until all the strength is obtained, and pour the boiling hot liquid over the usual mess of oats. When cold feed to the horse. Ground ginger, mixed with the oats, is also very good.

No. 3.—Apply to the throat a mixture of one ounce of linseed oil, one ounce of turpentine, and three-quarter ounce of liquor ammonia fort.

SORE FEET OR CONTRACTED HOOF.—Take four ounces of resin, seven ounces of lard; heat them over a slow fire; then take off and add one ounce of powdered verdigris; stir well, when nearly cool add one and three-quarter ounces of spirits of turpentine. Apply to the hoof about one inch below the hair.

CUTS OR SORES.—This is excellent for man or beast: Take seven ounces of lard, six and one-half ounces of beeswax, three and one-half

ounces of resin, and one-half ounce of carbolic acid. Mix and melt the first three. Then add the carbolic acid and stir until cool.

RELIEF FOR COSTIVENESS.—Mix and give one ounce of linseed meal, one ounce of aloes, and three-quarter ounce of castile soap.

COUGH MIXTURE.—Take two-third pint of alcohol, and two and one-half ounces of balsam fir. Mix well and add all the tar this will cut. Shake well before using, and give one to two teaspoonfuls two or three times a day.

CURE FOR MANGE.—Mix one and one-half ounces of oil tar, one and two-third ounces of lac. sulphur, and two and one-third ounces of whole oil. Rub on the skin daily for a week whenever the disease appears, and wash off with castile soap and warm water.

CURE FOR A HIDE-BOUND HORSE.—To three ounces of saltpeter and two and one-third ounces of antimony, pulverized and mixed, add two and one-half ounces of sulphur. The whole should be well mixed, and a tablespoonful given in a bran mash daily.

HAIR GROWER.—Mix five ounces of sulphur and a quart of sweet oil. Shake and rub well into the hide two or three times a week.

HOW TO TELL A HORSE'S AGE.—The age of a horse is generally told by his teeth. Still this is not always accurate. However, it is about the safest way up to a certain time, as the appearance of the teeth undergo certain changes.

A horse cuts two teeth not later than about fourteen days after birth, and these are called milk teeth; two more appear within the next six weeks, and two again before the animal is eight months old. These teeth are regular and more slender than those which appear in the next year or two, which are more blunt.

At the age of two years the middle nippers loosen and fall out. Two permanent teeth appear in their place; these have deep, dark cavities and full, wide, sharp edges.

The next pair fall out when the horse is three years old, and at the age of four years the third pair of teeth loosen and fall out. At five years a horse has his full and permanent set of teeth.

The permanent teeth grow in length, but are also worn away about a twelfth of an inch each year, and the black cavities of the lower

center nippers wear away the sixth year. The next pair fall out the seventh year, and the third pair disappear the eighth year. At the age of nine years, the cups leave the two center nippers (above), and the two corner teeth have small sharp protrusions at the extreme outer corners; the third pair (above), is meant.

At ten, the cups disappear from the adjoining teeth.

At eleven years of age the cups disappear from the corner teeth, and nothing but small, brownish spots remain.

The teeth become broader and gradually change into a triangular form from the twelfth to the sixteenth year. At the twentieth year all regularity disappears.

Tusks (canines), are two pairs of teeth, not above mentioned, which appear about the fourth year. They are in shape like a cone, and have sharp, curved points. Their points gradually become more rounded, and at the age of nine become very blunt. Many mares have no tusks, and if any, they are very faint.

METHOD OF ESTIMATING A HORSE'S HEIGHT.—Two methods of estimating the height to which a colt will grow are used by the Arabs. The first method is to stretch a cord from the nostril over the ears and down along the neck, and compare this measurement with that from the withers to the feet. The second method is to compare the distance between the knee and the withers with that from the knee to the coronet (or upper part of the hoof). By the first method it is considered that a colt will grow as much taller as the first measurement exceeds that of the second; and the second method, if the proportion be as two is to one, the horse will not grow any taller.

HOW TO START A BALKY HORSE.—Take him out of the shafts and make him go around in a circle a number of times till he gets giddy; you can then put him in the shafts again and he will go without much trouble.

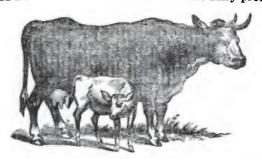
WHAT CAN A HORSE DRAW.—He can draw on metal rails forty times as much as on sand; twenty times as much as on an earth road; thirteen times as much as on cobble-stones, and nearly two times as much as on asphalt pavement.

A HORSE CAN DRAG in proportion to what he can carry on his back, on a good railway, fifty times as much; thirty times as much as on a stone track; twenty-five times as much on a plank road; eight times as much on a good macadamized road, and three times as much on a poor earthen road.

cows.

HOW TO INCREASE THE MILK OF COWS.—In all my experience with dairy cows I have been unable to find anything better than to give the cows three times a day a mixture made of water and bran, in the proportion of three pints of bran to two gallons of water. The water should be lukewarm and slightly salted. This will increase the milk and the cow will also thrive.

The use of cornmeal has become paramount, that is, first in the feeding of cows. Equal parts of ground oats, corn meal and wheat bran, well mixed, while not producing the heat which cornmeal alone would produce, are very nourishing. It has long been known that warm foods accomplish this result. The use of all kinds of meal has become almost universal. The time consumed in preparing any of the above food will find a sure reward in the increase of the dairy product.



COLD IN THE HEAD, OR CATARRH.—This disease is not found so much in cattle as in horses. It is brought on from exposure, and sometimes from the weather suddenly changing. The disease may be known by a watery discharge from the nose and a slight cough which the cow has, which makes a rattling noise in the head while breathing. The cow should be kept in a dry and warm stable, and fed on good hay until the cold is relieved. Give the cow, as a physic, a drench of a mixture made with three tablespoonfuls of sweet spirits of nitre, and a cupful of epsom salts. This may be repeated if it does not do the

work. Repeat, if necessary, and follow with one tablespoonful three times a day of a mixture of one pint of gentian root, and two-thirds pint of saltpeter.

COLIC.—Colic does not occur in cattle so often as it does in horses. It is caused by fermentation or giving off of carbonic acid gas from a quantity of wet clover or grass, which has been taken in the stemach too quickly to be acted upon. Colic needs a remedy at once. The sides of the cow will soon be distended and will sound like a drum when struck. The beast will lie and rise again; the breathing will be hurried, and the animal have great suffering. The disease runs its course rapidly, and the rumen will burst. If this does not burst the brain will become affected, and the beast, becoming unconscious, dies.

The best remedy is to immediately plunge a very sharp knife into the left side, at equal distance from the short rib and the haunch bone. If the case is not very severe, give the animal two tablespoonfuls of carbonate of ammonia, recently powdered. This should be given in cold water. If the disease is chronic, give the animal, every morning and night, in the feed, the following mixture: One tablespoonful fenugreek, one tablespoonful of powdered ginger, one tablespoonful of gentian. These should be mixed thoroughly.

FOR CHOKING.—If a cow chokes, the best thing to do is to try to press the apple or potato, or whatever the article is, down by pressing along the neck; or else, if it is down too far, you can sometimes remove it by sticking a wagon whip, or a broom handle, down the throat, but this should be done very carefully or the gullet will be torn.

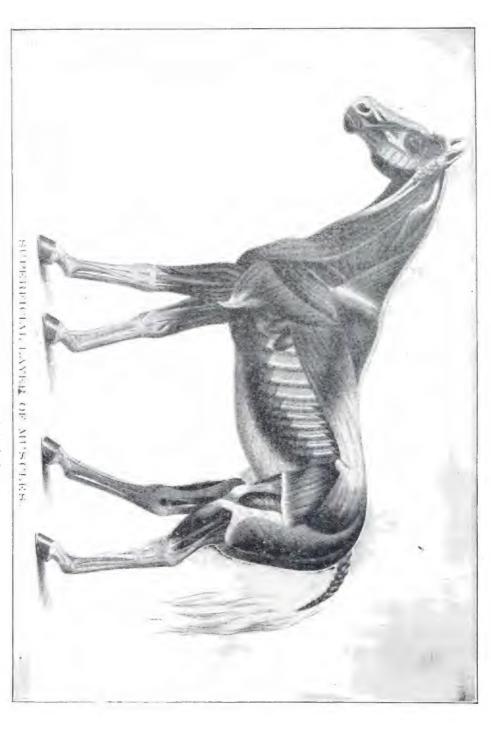
Another remedy that I know has been tried with success, is to take a lump of tobacco half the size of your fist, dampen it with honey or syrup, and by pulling the tongue out, force it down the throat. This will cause the animal to vomit and throw out the apple or potato.

HOW TO TELL THE AGE OF CATTLE.—Tell the age of a cow by its horns. At two years of age thick matter appears in a circle on the horn; it becomes clear and definite at three years. An additional circle appears for each year. So to find a cow's age, add two to the number of circles. If a bull, the rings do not appear until the sixth year. To find his age add five to the number of rings.

VALUE OF FOOD.—Fifty pounds of good hay equals 14 lbs. oeans or 19 lbs. peas (dry), or 22 lbs. oil cake (linseed), or 23 lbs. wheat, or 27 lbs rye, or 29 lbs. barley, or 30 lbs. oats, or 32 lbs. corn, or 40 lbs.



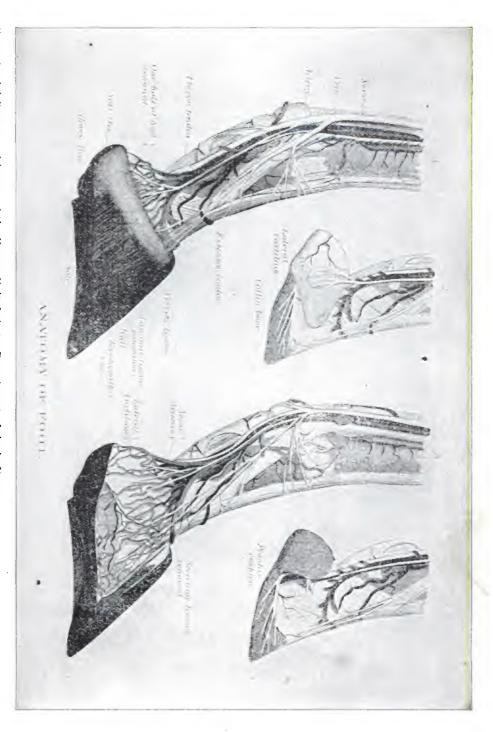
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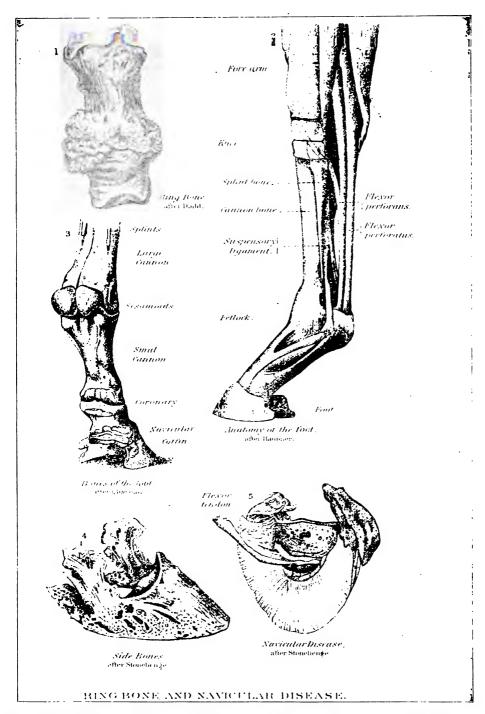
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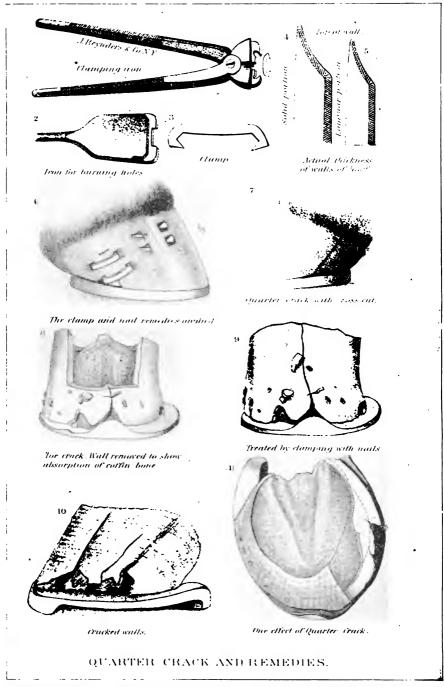
From Special Report on Diseases of the Horse-United States Department of Agriculture.



From Special Report on Discusses of the Horse United States Department of Agriculture,



From Special Report on Diseases of the Horse—United States Department of Agriculture, RINGBONE AND NAVICULAR DISEASE.



From Special Report on Diseases of the Horse-United States Department of Agriculture QUARTER-CRACK AND REMEDIES.

buckwheat, or 44 lbs. clover (red, dry), or 45 lbs. Lucerne, or 50 lbs. hay (English), or 68 lbs. carrot leaves (tops), or 180 pounds potatoes, or 159 lbs. oat straw, or 175 lbs. potatoes(kept in pit), or 185 lbs. mangolds, or 186 lbs. carrots, or 187 lbs. clover (red, green), or 215 lbs. rye straw, or 235 lbs. turnips, or 335 lbs beets.

ALL ABOUT BUTTER.—Fifty pounds of milk contain about one and one-half pounds of pure butter, and four pounds of cheese. And on an average about one and three-quarter pounds of common butter, and about six pounds of common cheese. Fifty pounds of skimmed milk gives about seven pounds of skim-milk cheese.

HOW TO KEEP MILK SWEET OR TO SWEETEN SOUR MILK.—Put a small quantity of carbonate of magnesia into the milk.

THE PROCESS OF GOOD BUTTER MAKING.—Use only the purest salt. Use a slate-stone platform only upon which to work the butter, and a flat lever of hard wood for pressing it. If it is necessary to press the butter into fancy forms for market, do it in a machine, with a stamp on the upper surface, and pack in suitable boxes.

HOW TO KEEP BUTTER ANY LENGTH OF TIME.—Work out all the buttermilk, use good rock salt and pack the butter in air-tight jars; keep in a cool place, and you will always have good butter.

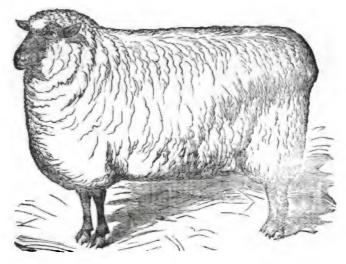
The reason we mention rock salt is that common salt contains too much lime, which the artificial heat evaporates. Never put saltpeter or sugar on butter.

Another good way to keep butter long is by covering it with one and one-half inches of lard or several inches of brine.

SHEEP.

HOW TO MANAGE AND FEED THEM IN WINTER.—As soon as the severe frost comes, sheep should be brought into winter quarters. They should be removed from the grass lands before the softening rains come. If the number of sheep is large, they should be divided, when first brought into the fold, into flocks of one hundred each. The young and feeble must be separated from the stronger and the older ones, and the sick ones put by themselves. The yards should be dry, supplied with a trough of fresh water, and provided with comfortable sheds under which they may go.

HOW TO FATTEN SHEEP.—Good clover hay alone, if cut in full bloom, and of a green color, will fatten sheep. A sheep of 120 fbs. will consume 22 fbs. of clover hay per week, and will increase its weight about two pounds. Suppose that it would ordinarily take 14 fbs. to keep a sheep in a good codition, an additional quantity of seven pounds a week will produce one and one-half pounds of mutton, worth about 10 cents a pound in the spring. At this rate, the farmer would realize \$30 a ton for his hay. No other stock will give such results if fattened. The daily addition of oats in small quantities will fatten sheep more rapidly. Keep their sheds dry, well ventilated, well watered, strewn with clean straw, and occasionally give them salt. Tar at the rate of a gill a day to about every twenty-one sheep, giving during the grazing season, will keep them healthy. Pine boughs given once a week will increase their appetite and prevent disease. The American Merino is the best sheep to keep for wool or mutton.



HOW TO PROTECT SHEEP FROM THE GAD FLY.—This fly lays its eggs in the nostrils of the sheep during the months of August and September. There they are hatched, and the worms crawl into the sheep's head and often eat through to their brain. To protect sheep smear tar upon their noses. Lay some tar in a trough and sprinkle fine salt on it. The tar will protect them.

CURE No. 1 FOR FOOT ROT.—Wet pasturage and bad weather cause this. Pass them when lame through a trough containing a warm solution of arsenic of the following strength: Arsenic, three ounces; soda ash, three and one-half ounces, and one gallon of water. Boil this till dissolved.

The trough should be about twenty feet long, and wide enough for only one sheep. Keep the mixture about three inches deep in the trough, in order to cover the feet of the sheep.

No. 2.—Another cure for rot is to mix three ounces of the best honey, one ounce of burnt alum (powdered), and one-quarter pound of Armenian bole, with sufficient fish oil so as to make a salve. The honey must be dissolved gradually, and the bole stirred in; afterwards stir in the alumn and fish oil.

HOW TO IMPROVE THE WOOL.—As soon as the sheep are shorn, soap the roots of the wool all over with oil or butter and brimstone. Then three or four days after this wash with salt and water.

HOW TO MARK SHEEP WITHOUT INJURING THE WOOL.—Take twenty spoonfuls of linseed oil, one ounce of litharge, and two-third ounce of lampblack. Boil all together.

HOW TO TELL THE AGE OF SHEEP.—Sheep one year old have eight front teeth, uniform in size. At the end of two years the middle ones are replaced by two large ones. At three years a small one appears on each side. They have six large teeth when four years old. At five years the front teeth are all large, and at six years these front teeth begin to show signs of wear.

SWINE.

PROFIT IN THE PRODUCTION OF PORK, BEEF, ETC,—It has been proved that a bushel of corn will produce about ten pounds of pork. Throw off one-sixth in order to get the net weight, and it will give eight and one-third pounds of pork from one bushel of corn; or a pound of pork for about every six and three-quarter pounds of corn. Four pounds of cooked cornmeal make about one and one-twentieth pounds of pork. Experiments show that a bushel of dry corn makes five and four-seventh pounds of pork; a bushel of boiled corn makes fourteen and three-eighths pounds, and the same of boiled meal makes about seventcen pounds of pork.

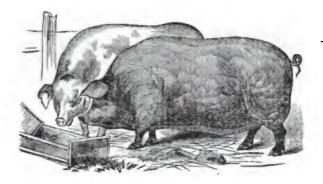
CHOKING.—When pigs or hogs choke, pour a little linseed oil down the throat and try to work the obstruction down by feeling along the neck with your hand.

Symptoms.—The symptoms of a hog that chokes are: Cough, saliva running from the mouth, and food or drink coming out of the mouth when he tries to eat. A remedy should be given at once, or the hog will soon die.

BLOOD CLEANSER.—Hard coal or sulphur is a good thing to feed hogs to cleanse their system.

HOG CHOLERA.—This disease is in the blood. Sometimes it will break out in herds all over the country.

Symptoms.—The hog that has the cholera will be dull; he will lose his appetite; he is feverish, and he drops his ears; his skin becomes purple around the legs, etc.



Treatment.—If there is cholera in the country, the best preventive is to put poke root in the swill barrel. I did this myself when raising hogs when cholera was all through the country, and our hogs never took cholera. This prevention is worth more than all the cures. But if your hogs have cholera already, drench them with one tablespoonful of sulphur, three tablespoonfuls of epsom salts, and two teaspoonfuls of sweet spirits of nitre. These three ingredients should be thoroughly mixed in about two-thirds teacupful of warm water. If you give enough of this to operate on the bowels before the disease gets bad, you may save your hogs.

DOGS.

MANGE IN DOGS—Cause.—This is caused by germs getting into the skin. These germs breed and spread all over the body. They are found on the head and back. The disease should be cured, because it will get on other animals; sometimes on human beings.

Symptoms.—A dog having the mange will bite himself, the hair falls off and he is itchy; sometimes the skin will get irritated and sore that it will bleed. You could see the germs of mange under a microscope if examined.

Treatment.—The best way to cure mange is to clip the hair off short, if in summer time, and wash the dog thoroughly with soap and water. Rub him dry and apply to his skin, all over the body, creoline. Put three tablespoonfuls in a quart of water. Give sulphur to the dog to cleanse his system. Put a teaspoonful twice a day in milk for him. Of course, in winter time, better apply the creoline without washing the dog with water.

DISTEMPER.—A dog that has the distemper will get sleepy and dull and try to get in a quiet place. His eyes will become very sore. This disease must run its course, but by giving a teaspoonful of a mixture made with two ounces of saltpeter, two and one-half ounces of gentian root and three ounces of sulphur, the disease will be cured.

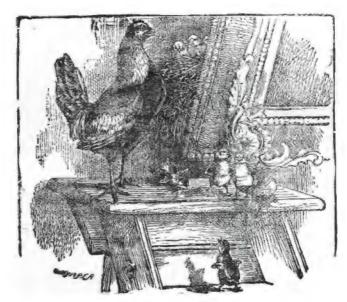
MAD-DOG REMEDY.—The best remedy for a mad-dog is to shoot him. If he has bitten any other animals, burn the bitten part with a red hot iron or nitrate of silver to destroy the poison.

POULTRY.

FOOD OF CHICKENS.—The food of hens consists of different kinds of grain, broken, ground or cooked. Roots and boiled potatoes are nutritious and cheap. Green herbage, clover, chickweed, lettuce, cabbage, etc., will supply much of their food, if fresh and tender. Unsalted animal food is very essential to make them lay well. Their love for this is shown in their eagerness for flies and other insects, cracklings and refuse, after being soaked in warm water, are the best and cheapest foods. Good meat is too expensive. Grain is the best if ground and cooked. After eating this they lay better and eat less. All grains

and seeds are food for them. It is always better to give them a variety than all of one kind of grain.

Their food, if cooked, should be warm, but not hot, and no more should be fed than they will eat at one time. Hens ought to be supplied at all times with clean water, powdered oyster or egg shells, old



NEW ARRIVALS.

mortar or slacked lime. If they are not allowed to run in the fields, they should be provided with gravel to assist their digestion. A box of ashes is necessary for them in order that they may rid themselves of vermin.

POULTRY.

HOW TO MAKE HENS LAY THE MOST EGGS.—Cayenne pepper is one of the best things to feed chickens; it is a great egg producer. You need only to give one-half tablespoonful to ten fowls, and you will find the result satisfactory. The chickens will be more lively and you will get more eggs. By giving them, in the morning, a mixture of bone, finely mashed, cornmeal and bran, and adding the cayenne pepper, and giving them a little charcoal once a week and letting them have access to lime (finely ground), and grain (such as barley, oats and meats), the increase of eggs will be kept up.

CARE OF YOUNG CHICKENS.—Great care should be taken with young chickens in order to raise all or nearly all of them. There is always some cause for gaps, and during the first eight days feed them nothing but bread crumbs (from stale wheat bread), or hard-boiled eggs chopped fine. During the next ten days they can be fed cooked rice and potatoes, and then begin on cornmeal or meats of any kind. Of course, as soon as they are old enough to swallow cracked grains, this should be given them. Remember, that corn should be given the last feed during the day, because it keeps the chickens warm. This is a good and also the best food for old chickens in the latter part of the day. Keep the chickens in a dry place and their houses clean, to avoid gaps and lice.

TO HAVE HEALTHY CHICKENS.—The feed tray and drinking fountain should be kept clean by washing them occasionally with soap and hot water. The chicks should be fed often, but given only the amount of feed which can be eaten in about five minutes. Ground oyster shells, charcoal and stone grit should be kept where the chicks can help themselves, and do not put a lot of food on a dirty board or on the ground. The coop should be cleansed every day and kept free of lice.

GAPS.—Many cures for gaps might be given, but it seems most of them fail. We might give dozens of tried remedies for the gaps, but I will give you here one that from actual experience I know has done the work. I gave this remedy to a lady one time; she tried it on fourteen chickens, and as a result every chicken was cured of the gaps: Simply put some fire or coals in a dish, covering this over with a barrel and put the chickens inside until they begin to stagger. Like other remedies it may fail sometimes, but, as a rule, it will cure more chickens of the gaps than any other remedy.

LICE.—Sprinkle tobacco or sulphur among the feathers; either of these placed in a nest of a chicken or turkey will generally clean the lice away.

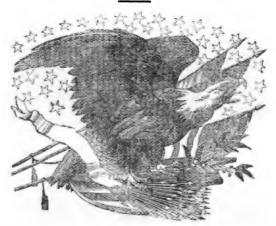
HOW TO KEEP EGGS FOR WINTER.—Take one pint of common salt and one quart of fresh slacked lime to every six gallons of water. If the eggs are put in this when fresh, you can take them out fresh. The brine should come over the eggs, and in order to keep the top as strong as the bottom, a good plan is to put a board on the brine and on top of that put some salt and lime. This way of keeping eggs will save many families in towns lots of money.

SEX OF EGGS.—While we are on the subject of eggs, this information will not be unwelcome to poultry raisers, and it is generally a sure rule to go by: Eggs which produce pullets are smooth on the ends, while those which produce roosters are rough and wrinkly on the larger ends. There is a reason for this which we cannot explain, nevertheless it has proved right,



COATS OF ARMS OF THIRTEEN ORIGINAL STATES.

CITIZENSHIP DUTIES.



No man should do anything to divest himself of his political and civil rights.

It is expected, if you have attained the requisite age, that you vote at all elections, and keep yourself generally informed as a citizen. No man should have the right of suffrage unless he can cast an intelligent vote.

As an American citizen it is your duty to be obedient to the laws, although they may be severe and unjust, until such laws are repealed.

If the law commands it you must serve in the State militia; in such position it is expected of every man to be sufficiently acquainted with the manual of arms that he can assist in the quelling of any riot.

It is your duty, when drawn for that purpose, to serve as a grand or petit juror, even at personal inconvenience. If more intelligent men sat on juries, instead of being "excused," our jury system would be more highly respected.

As one holding the right of franchise, it is your privilege to

insist on the prompt execution of the laws, and your duty to assist in the enforcement of them, if deputized by any officer of the law.

It is expected that you will be active in inducing good men to accept nominations for office. If your party nominates a bad man, it is your duty as a citizen to vote against him.

Be observing at all times of the acts and conduct of public officers, to see that the duties of their offices are performed as required by law. It is your duty as a good citizen to assist in exposing all corrupt conduct of officers, and to punish the same at the polls. Such vigilance preserves the liberty and safety of the nation.

These are the duties of citizenship which no man can afford to neglect. He will respect himself more highly and be honored by his fellows if he discharges his duties in a fearless manner.

WHO CAN VOTE.—In the United States, women (as a rule), minors, paupers, and insane persons do not have the right to vote.

Persons under age and paupers, being dependent, are refused the electoral franchise because they would likely be coerced, not voting according to their own judgment. Persons unable to manage their own private business affairs ought not to have a voice in the conduct of public matters. Women have been refused the right of suffrage, partly because the opponents of woman's suffrage agree that politics are too corrupt for woman; that she will be lowered more than politics will be purified by giving her this privilege.

The electoral franchise, or the right of voting, was formerly limited to persons capable of reading and writing, or to persons owning a specified amount of property, or to those paying a certain rent annually. The educational qualification is now under discussion in many States, and will doubtless be adopted; public schools are open to all, and in many States compulsory education laws are being enforced. The property qualifications are abolished.

In the United States, the several States have exclusive power of deciding as to what classes of citizens shall vote. The Constitution of the United States, however, forbids discrimination against any one "on account of race, color, or previous condition of servitude." The States are still further restricted by naturalization laws. However, any State may enact laws creating an educational or property standard as requisite to the right of suffrage, provided it is applicable to all citizens alike. Pennsylvania has recently established compulsory education, which is being enforced and which tends to enlightenment of her citizens. In the course of time, this will have a marked influence on the educational standard of her citizenship.

THE AUSTRALIAN BALLOT SYSTEM.

The Australian Ballot System secures the secrecy of the ballot. It also prevents corruption.

The following are the requirements: Ballots are provided by the county commissioners. No other ballots can be used. The ballots are distributed only by sworn ballot clerks at the polls, to voters for actual and immediate use. The voter is allowed five minutes in which to prepare his ballot. This is done in a booth, secretly. He may write in blank spaces already provided the names of persons for whom he desires to vote. He then deposits the ballot in the ballot-box, without exposing the face of the ballot or communicating with any one. Either of the two ballot clerks may assist a blind or unlearned person to make his ballot. He must do it in strict confidence and shall not dictate. Nearly all the States in the United States use this system.

HOW TO CONDUCT A PUBLIC MEETING

Decorum, self-restraint and attention are three essentials to any well-conducted society or assembly of any kind. The importance of the meeting should not influence your conduct, be it great or small. If a member of the assembly, your respect for your-self and your fellow-members should prompt you to enter quietly, to take your seat immediately and to give attention to the proceedings. In speaking, always address the chairman or presiding officer; and if you desire to speak to another member, ask the chairman's permission. Trifling and disorder are not becoming the dignity of any organized body, and always have a demoralizing influence.

The Presiding Officer.—The first business of any assembly is to choose a presiding officer. In large conventions and other assemblies, a temporary chairman is selected, who presides until certain preliminary matters are disposed of and a permanent chairman is elected. Frequently the office is of such importance that more than one desire it, which requires balloting for the election of a chairman. The temporary chairman calls the meeting to order, after which he announces the routine of business in regular order, ending with the announcement that nominations for president are in order. Thereupon, one or more candidates are nominated for the office of chairman or president. If only one is nominated he is declared elected by acclamation,

that is to say, by voice. However, if there are several candidates, the tellers appointed by the temporary chairman distribute blank ballots, collect them after the members have prepared same and proceed to count the ballots for each candidate. The tellers announce the result of the count, and the chairman declares the person having the largest vote elected.

The permanent president or chairman then takes the chair, conducts the election of the remaining officers and continues to govern the body until the convention adjourns. He may be relieved at times by a vice-president, where such officer is elected.

QUORUM.—A quorum is a sufficient number of persons necessary to transact business. The number required is fixed by the by-laws of the organization. As a rule, the number is one more than half the number of enrolled members. No business can be properly transacted without a quorum, except the calling of the roll, and the necessary proceedings for summoning absent members. The minority are thus prevented from passing unjust measures and transacting business not sanctioned by the majority. If, by the departure of several members, the number becomes less than a quorum, unnoticed by the chairman, he should be promptly informed, and all business cease.

Business.—After the assembly is organized and the officers in place, the chairman announces the business of the meeting. If the meeting is held at the call of the president, he states the object of the meeting; if under a previous resolution, the resolution should be read. If more than one matter of consequence is to be considered, the subjects for consideration should be announced in regular order.

DECORUM.—The presiding officer shall maintain order. For this purpose he is addressed and not the house; all motions must be made to him; his recognition is necessary before any member desiring to speak can properly take the floor; if several arise at once to address him, when he recognizes one the others should sit down; and whenever the order of business is not understood, he must decide upon the propriety of motion as well as whether they are in order. He should be treated with the gratest respect in order that his decisions may be sustained and order secured. Treating him in a disrespectful manner has a bad effect on the whole body. If, in the judgment of any member, a decision of the chairman is incorrect, an appeal may be taken from his decision. The house votes on the question, either to sustain or not to sustain, the decision of the chairman. This should very seldom be done, and rarely will be if the chairman is competent.

ORDER OF BUSINESS.—The order of business is governed by the by-laws of the organization, but may be changed or set aside at any meeting. A regular order of business suited to organizations generally, is as follows: 1. Reading of the minutes of the previous meeting; 2. Reports of standing committees (boards of managers, trustees, etc.); 3. Reports of select committees; 4. Unfinished business; 5. New business. To consider business out of its order requires a suspension of the rules. A substitute for this is to lay on the table any new business as it comes up, reach the first question and discuss the latter in its turn under new business.

Motions.—Whenever any member of an assembly wishes to present anything to the notice of those assembled, he addresses the chair: "Mr. Speaker;" "Mr. Chairman," etc. Upon being recognized, as he has the floor and proceeds with what he has to say. In large bodies he is generally required to present an important motion in writing. A motion must be seconded before the chairman puts it. By being seconded, the measure is regarded worthy the consideration of the body. Having been seconded, it cannot be withdrawn without the consent of the member who made it and the party seconding it; this is frequently done. It has become a rule in parliamentary practice that a motion once

voted down cannot be again presented until some other business has intervened.

THE MOTION TO ADJOURN is always in order, but if voted down, it cannot be made again until some other motion has been made, or other business brought before the house.

No one can interrupt a speaker with a motion while a motion is before the house, not even with a motion to adjourn. A member having the floor is privileged to continue speaking the full time allowed him, and may not be interrupted. If, however, he gives permission to another to speak, such as one desiring to ask him a question in reference to his motion, he loses his right to the floor; very frequently, however, he is permitted to continue as a matter of courtesy.

A Motion "To Lay on the Table" is next in importance to a motion to adjourn; it is a motion to adjourn the business on hand until some time later. These two kinds of motions are not debatable, because the assembly has a right, at any time, to turn to another subject. A motion to lay on the table is practically a rejectment of the measure, if so passed, and cannot come up again unless a motion is made to take it from the table. A motion to take a bill or other matter from the table may be debated. A motion to reconsider a subsidary motion is in order while the main question is pending.

When a motion has been debated and the members have decided how they shall vote, the chairman shall say: "Are you ready for the question?" If so, one or more of the members generally say "Question!" The chairman then calls an "aye" and "nay" vote. If the "ayes" have the majority, the motion is "carried," and if the "nays" are in the majority, it is "lost."

A motion to adjourn is not subject to amendment. If subject to amendment, it could be debated. If the first motion for adjournment is withdrawn, another may be presented with any provisions for meeting again at a fixed time and place.

A motion to take a recess is not a motion to adjourn. It is entirely different. A recess only interrupts, and does not close, the session. After the recess the business is resumed where it was interrupted by recess, while on reconvening after an adjournment, the whole order of business begins anew. On the journal, the date of session remains unaltered, even though the recess should carry it over to another day. A recess cannot carry the meeting past the regular hour of its next day's assembling.

The business of a legislature is usually in the form of a bill or resolution, and is subject to the following motions: To postpone temporarily, to amend, to commit, or to postpone indefinitely.

To Postpone a Measure Temporarily.—To postpone a measure to a fixed day or hour, is an agreement on the part of the members to consider at that time and when the time arrives it is the duty of the chairman to suspend other business and consider it.

To Amend a Measure.—If a member who has introduced a bill or measure accepts an amendment to it, it is incorporated in his bill; but if he does not accept it, the amendment becomes a separate question, and is voted upon before the original measure. An amendment may be amended, but an amended amendment cannot be amended. The friends of a measure usually agree beforehand upon amendments and avoid such complexities.

To COMMIT A MEASURE.—To commit a measure is to refer it to a committee for consideration. The committee consider it and report it favorably or unfavorably, just as the majority of the committee have decided, to the assembly.

To POSTPONE INDEFINITELY.—This is practically a motion to lay on the table and is generally used in large political bodies.

COMMITTEES.—A committee for deliberation and investigation should be composed of select members of the assembly, and should represent, as far as possible, all classes and localities. A committee should be small; the purpose in referring matters to a committee is that small bodies can act promptly; a large committee is unwieldly. Committees are sometimes appointed by the chairman and sometimes by the house. The by-laws usually prescribe the number of members for the various standing committees. The member moving the appointment of a committee usually designates the number of persons to compose it. mittees may be permanent, special or temporary. A permanent or standing committee is one appointed to transact a certain class of business and serves for a term, or during the life of the or-A special committee is one usually appointed on a particular occasion to do a certain thing. A temporary committee is one appointed for a short time, to serve only till relieved by a permanent appointment. The meetings and actions of committees are generally private. The first person named is chairman, unless otherwise specified, and the person moving for the appointment of a committee is commonly made chairman of the same. He presides at all meetings, unless the committee see fit to elect another chairman; this is seldom done. In the absence of the first member the next in order of appointment present usually presides. The committee chooses one of their own number to act as secretary. Business is transacted in the same manner as in the larger body. A quorum must be present. They make their report through the chairman, and the conclusions of the majority are embodied in the report. In some cases the minority make a separate report, in opposition to the majority report.

A paper referred to a committee can not be altered, or rejected by them. They may present amendments, recommend a substitution, or make any recommendation they may see fit. The report of the committee is either signed by all the members or by the chairman alone. When the committee have submitted their report in full and their report has been accepted, they may be discharged; it may be continued, however, by having the report, or part thereof, referred back. Committees may adjourn from time to time in the same manner as larger bodies, until their work is completed.

WHAT IS MEANT BY COMMITTEE OF THE WHOLE.—Legislative bodies often resolve the whole assembly into a "committee of the whole." The object is to secure less formality in the consideration of a subject than is usually possible otherwise. The motion is, "That the assembly do now resolve itself into a committee of the whole, to consider," etc., specifying the subject for consideration. If the motion is carried the speaker calls some other member to the chair. He then becomes a member of the committee and is privileged to take the floor and debate like any other member. The committee of the whole can not conclude any business, and only motions to amend, to adopt and to rise and report are in order. The assembly may pass a resolution limiting debate, before going into a committee of This resolution cannot be reconsidered in the comthe whole. This suggests the real purpose of a committee of the whole, namely, to avoid lengthy and elaborate debate whereby members sometimes endeavor to defer action on important meas-When the time comes to close, after the subject has been sufficiently considered, a member moves "That the committee rise and report." The presiding officer then resumes his seat, and the person who has acted as chairman informs the presiding officer that he is ready to report. He then reports briefly the result of the going into committee of the whole and the assembly proceed to act upon the report as in the case of any other committee. The quorum of the committee of the whole is the same as that of the assembly.

DEBATES.—When a bill is introduced and the assembly consent to the discussion thereof, the person who introduced the

measure has the right to address the assembly first. The friends and opponents of the question usually alternate in debating, and the one who opens usually closes the debate. No member can speak more than twice (once to a question of order) except to give a mere explanation, without leave of the assembly. The question of granting leave to a member is not debatable, and is decided by a majority vote.

All remarks must be confined to the question. No speaker should refer to any person present by name. All personalities must be avoided. The proper way to distinguish a member is by saying, "the last speaker" or "my colleague on my left," "the gentleman from (giving his County or State)." The presiding officer shall promptly call to order any member referring to another by name.

The presiding officer must be fair to all members who desire the floor. It is the privilege of any member to call attention to any breach in the order of debate, by saying, "I rise to a point of order." He then states his point and the chairman decides whether or not the point is well taken.

If the time allotted to a speaker is not limited by some rule of the assembly, any member may speak as long as he pleases. Frequently, however, debates are limited to speeches of five or ten minutes; by consent of the body any speaker who has not completed his remarks, may have his time extended.

A member cannot speak to a question that is being re-considered, upon which he has previously exhausted his right to debate; but he may discuss the question while the motion to re-consider is before the assembly.

If the chairman and another member both arise to speak at the same time, the other member should be seated until the chairman has spoken. The chairman is not justified in interrupting a speaker, or in taking the floor from one to whom he has given it. He must not allow a speaker to be annoyed by questions, or

by calls for the question, or motions to adjourn, or by disorder of any kind.

Debate is not generally closed by the chairman's arising to put the question, but it may be continued until both the negative and affirmative arguments have closed.

Voting.—After a measure has been fully discussed, the chairman states it again clearly and says: "As many as are in favor of the resolution (or motion) shall say "aye;" after the affirmative vote, he continues, "those opposed, no." After the vote is taken the chairman declares the result by saying, "The motion is carried;" or, "The motion is lost." If any one doubts the result of the vote, the chairman says that a division is called for, and asks those who are in favor of the motion to arise and stand until counted; he then states the number voting affirmatively; he does likewise with those opposed, states the number voting negatively and the result. Tellers may be appointed if the presiding officer see fit to appoint them.

A member has the right to change his vote, if verbal, before the final vote is declared.

In the case of amendments, the vote is first taken on the amendment to the amendment, next on the amended amendment, and lastly upon the original question, as amended.

When the voting is not by ballot and the vote is a tie, the chairman casts the deciding vote.

Frequently the voting is done by ballot. The tellers, in this case, supply the members with slips of paper, and after all have prepared their votes, including the chairman, they collect and compute them, report the result to the chairman, and he announces it to the assembly.

The vote is taken by yeas and nays when ordered. The chairman states both sides of the question, the secretary calls the roll, and each member responds either yea" or "nay." The secretary then reads them aloud to avoid mistakes, and gives the result

to the chairman, who announces it. The minutes thus show who voted on either side.

Parliamentary Helps.—A popular member and speaker is one who remains quiet, except when he has something new and important to say, one who comes directly to the point, and having stated his point, stops. Coolness is essential to the despatch of business. Try to speak distinctly, in order that you may not be misunderstood. Do not antagonize unnecessarily and do not be too exacting in having the rules enforced. It is not becoming a member to disturb the meeting by whispering, moving about or by any other in-decorum. Never leave a meeting until the final adjournment, as valuable measures have been lost through such negligence and carelessness. The chairman should not make a motion relating especially to himself. When such motion is made it should be put by the clerks or person making The chairman should seldom take active part in debate. When making a motion, it is incorrect to say, "I move you," or "I motion:" but it is correct to say, "I move that," etc.

RESOLUTIONS.

Every person should know how to write a resolution. This knowledge is often useful. It is embarrassing when a person is called on to write something of this kind if he cannot do it. You may desire to write a complimentary resolution to your teacher; you may desire to write a resolution thanking some one for some kind act; complimenting some one for his success in some walk of life; or it may be desired to write resolutions on the death of some one.

Again, a resolution is a short way of expressing the sentiments of a body of persons, relating to any subject which they desire to discuss. Sometimes resolutions are placed on record. A reso-

lution will apply to almost any subject, and it should be clear and brief. Following, we give a form from which resolutions on all occasions can be framed:

RESOLUTION ON A CLERGYMAN'S DEATH.

WHEREAS, By the hand of Divine Providence, our beloved pastor has been removed from his secular labors, and the congregation, who, under his ministry, profited much by his example and teaching, wish to testify their respect for his memory and express their sincere, earnest and affectionate sympathy with the members of the household who have been bereaved of their family head by his departure; therefore, be it

RESOLVED, That we tenderly sympathize with the family of our deceased pastor in their hour of trial and affliction, and earnestly commend them to the keeping of Him who looks with a pitying eye upon the widowed and fatherless.

RESOLVED, That in our sorrow for the loss of a faithful and beloved shepherd, we find consolation in the belief that it is well for him whom we mourn.

RESOLVED, That while we deeply condole with those who were bound to our departed pastor by the nearest and dearest ties, we share with them the hope of a reunion in that better world where there are no partings, and where no tears are shed.

RESOLVED, That these resolutions be sent to the family of the deceased as a token of our respect and veneration for the Christian character of a good man gone to his rest, and of the interest felt by his late congregation in those he loved and cherished.

HOW TO WRITE RESOLUTIONS.

In writing resolutions of societies, clubs or similar organizations on the death of members, you should always be deliberate, precise and consistent.

Care should be taken that they are not too brief nor too long. Excessive exaggerations should be avoided.

Resolutions in form are always prefaced by a preamble. This should specify the occasion of what shall follow. The preamble begins with "Whereas," and each resolution commences with "Resolved," or "Be it resolved."

All the signatures of the committee should be annexed to the resolu-

FORM OF RESOLUTIONS.

WHEREAS, the great and Supreme Ruler has, in his infinite wisdom, taken from among us one of our worthy and much esteemed fellow-laborers, and whereas, the intimate relation held with him in this Union Lodge makes it highly befitting that we record our appreciation of him; therefore, be it

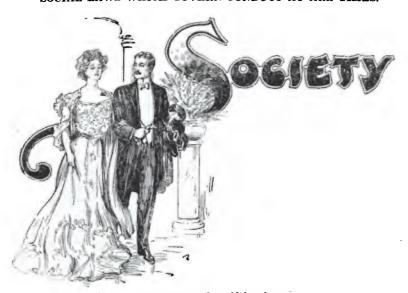
RESOLVED, That the removal of such a noble life from among us leaves a vacancy that will be deeply felt by all the members and friends of this lodge, and will prove a serious loss to the community as well as the public.

RESOLVED, That with deep sympathy with the bereaved children of the deceased, we express our hope that even so great a loss to us may be overruled for good by Him who knoweth best.

RESOLVED, That a copy of these resolutions be placed upon the records of this lodge, a copy printed in the county paper, and a copy given to the bereaved children.

ETIQUETTE ON ALL OCCASIONS

SOCIAL LAWS WHICH GOVERN CONDUCT AT ALL TIMES.



O wad some power the giftie gie us,
To see oursels as ithers see us!
It wad frae monie a blunder free us,
And foolish notion.

—Burns.

In order that the intercourse of persons might be facilitated, an established order of forms have been introduced into refined society. A good summary is found in the word politeness, which (528)

means true kindness, gently expressed. This is more a matter of the heart than form. One should aim to be polite and pleasant to everyone, no matter of what rank or station, nor in what condition of life.

The accomplishments of persons are not the only requisites of society. Goodness of heart coupled with learning, however limited it may be, and good common sense give assistance to persons in a variety of social positions. Self-respect and respect for others mean a great deal in the good-breeding and deportment of every man or woman.

A thorough gentleman, courteous and well-bred, will never give offense intentionally, and will not permit himself to be easily offended. He is always quick to forgive and ready to confess a fault and seek pardon when he wrongs another. When his prejudices or opinions annoy him, his good breeding will not permit him to make them apparent; rather, it spurs him to bring greater happiness to those around him. His considerations for the feelings of others will not suffer him to be unkind, nor will his common sense suffer him to use a haughty, imposing or patronizing air towards others whom he may consider inferior in position. He will refrain from any word or act that would wound the feelings of even the most sensitive, and has no unkind criticism to pass about anyone, whether present or absent.

Kindness, gentleness and mercy are qualities which indicate good breeding and refinement of body and mind. A certain dignity (which is not overbearing) should always be preserved by a gentleman, although he should be frank, affable, confident and manly at all times. His voice should be gentle and modulated to the person whom he may be addressing, and particularly to the aged. In short, be polite at all times and to all persons, even to other people's servants. If you are haughty to the servants they will be disrespectful to you. Be not forgetful of courtesy on receiving anything, especially something you have requested.

CALLS-FORMAL AND INFORMAL.

A morning call should not be more than fifteen minutes long. Before one o'clock, only intimate friends may call.

Formal calls are made between the hours of three and five o'clock; informal ones, between five and six.

Such days as will be agreeable to your host and hostess should be set for calling.

A lady should leave her cards with her acquaintances, immeditely upon arriving at a town or summer residence, stating that she is at home.

On returning after an absence, cards can be sent by mail. Etiquette favors this plan of announcement at present.

Married ladies should always leave their own and their husband's cards on making a formal call. If a lady leaves a card of her own with one whose husband is living, she should also leave two of her husband's—one for the lady and one for her husband.

A gentleman who is not admitted the first time he calls on a husband and wife should leave a card for each of them.

After attending an entertainment, or receiving an invitation to the same, a gentleman should either call or leave a card. A married man need not call, unless he desires to do so; his wife should send her card, with his, during the week following the entertainment.

A lady should leave cards only for the lady, but a gentleman leaves cards for both wife and husband.

Cards must be left for guests stopping in a house, and in calling upon guests where the host and hostess are unknown to you, you must ascertain if the ladies are home; if admission is not given, you should leave cards for the host and hostess, as well as for the guests. This should never be omitted.

When ladies do not receive during the day, evening calls are made; this custom has become general, being preferred to the morning call. A business man who cannot call during business hours, will call not earlier than half-past eight or nine o'clock in the evening.

Congratulatory cards must be left in person by both ladies and gentlemen.

Do not return a call by a card; neither return a card by a call. Cards should always be returned within a week. It is considered discourteous not to do so.

A young lady should not receive a gentleman unless in the presence of her mother. The length of acquaintance modifies this very greatly, however.

Calls of congratulation are made on friends about one month after the birth of a child in their family.

Inquiry may be made for friends during illness by cards left in person.

Cards may be left in person at the death of an acquaintance. This is an expression of sympathy and demands no further recognition.

If the persons upon whom you call are on the point of going out, it is impolite for you to remain.

In making a formal call, remove your overcoat and over-shoes, and lay aside your umbrella before entering a drawing-room; retain your hat and cane in hand. Never be too free about shaking hands. It is polite to let ladies or aged persons first offer the hand. Do not take a seat unless invited to do so.

CARDS-HOW USED.

Especial care should be taken in the selection of cards. Persons are often judged by the kind of cards they present. Thus, the impresson made by any card, whether business of visiting, is worthy of consideration.

Never use a colored or tinted card, and do not, above all things, use a bevel-edged, gilt or fancy card; they are in bad taste; plainness is the essential feature of visiting cards, especially. Visiting

cards are not generally printed or written but engraved in neat letters.

The size of a married lady's card is smaller than the card of a single lady, but larger than that used by a husband and wife together.

Mere honorary titles never appear on visiting cards. Professions or military titles, engraved in full, are allowed. The title "Honorable" should not be used on a visiting card. "Mr." or "Mrs." should generally take the place of all other titles.

It is incorrect and vulgar to omit the title "Miss" on a single lady's card.

A lady's address can be placed in the lower right-hand corner of the card directly under the name. The receiving day is placed in the lower left-hand corner.

A gentleman's address may be placed in the lower left-hand corner and the name of his club, if he is a member of any, in the lower right-hand corner.

The same card may contain both the mother's and daughter's names, the daughter's being directly under that of her mother. Never omit the title "Miss."

A lady's visiting card is larger than a gentleman's, but his business card may be still larger.

A lady should use her husband's first name on her calling cards. The eldest daughter of a family has the title "Miss," and the family name on her card, as "Miss Heagy;" the other daughters should have their first names before the family name, as "Miss Nora Heagy."

The title "Mr." is frequently omitted with propriety on a gentleman's calling card.

VISITING AND CALLING CARDS.

Mr. Harlan Franklin.

Miss Bowman.

Miss Blanche E. Hall, 3541 Westminster Ave.

The Misses Seiler, St. Albans Place. Prof. and Mrs. J. Sloan, 401 E. James St.

Tuesdays.

NOTES OF INVITATION AND CEREMONY.

INVITATION TO DINNER.

Mr. and Mrs. Boyd
request the pleasure of Mrs. Bird's
company at dinner, on
Tuesday, the 8th of Feb.,
at eight o'clock.
10 N. 13th St.

ACCEPTANCE.

Mrs. Bird
has much pleasure in accepting
Mr. and Mrs. Boyd's
invitation to dinner on the
8th of Feb., 19...
46 Hyde Park, Feb. 4th.

INVITATION TO A WEDDING.

Mr. and Mrs. Samuel A. Brehm
request the pleasure of your company at the
marriage ceremony of their daughter,
Miss Mary Brehm,

to

Mr. Frank I. Hall,
Tuesday afternoon, Jan. 4, at five o'clock,
Grace Church,
Harrisburg.

When you send no invitations, it is customary to send announcements after the marriage, as follows:

R. A. M. Owens,
May I. Bates,
Married,
Thursday, August 10, 19...
Columbus.

Mr. and Mrs. R. A. Owens, Tuesdays and Saturdays, 526 Water St.

INVITATION.

Mr. James Newman presents his regards to Miss Sarah Hall and requests the pleasure of being her escort to the entertainment at Association Hall this evening.

506 Garfield Boulevard, Feb. 1, 19...

ACCEPTANCE.

Miss Sarah Hall presents her compliments to Mr. Newman and with pleasure accepts his kind invitation to accompany him to the entertainment this evening.

Feb. 1.

ANSWER OF REGRET.

Mr. and Mrs. S. A. Brehm.

Deeply regretting that I cannot attend the wedding of your daughter Mary, I wish her the life of happiness she so richly deserves.

Your sincere friend.

Jan. 1, 19...

Mabel Grove.

INVITATION TO A DINNER PARTY.

Mr. and Mrs. Ward present their regard to Mr. and Mrs. Edw. Spencer and request the pleasure of their company to dinner on Tuesday next, 15th, at 6 o'clock. An answer will oblige.

124 Pine St., Nov. 11, 19...

FORM OF ACCEPTANCE.

Mr. and Mrs. Edw. Spencer have much pleasure in accepting Mr. and Mrs. Ward's kind invitation for next Tuesday evening.

321 Washington St., Nov. 14, 19...

FORM OF DECLINATION.

Mr. and Mrs. Edw. Spencer present their kind regards, and regret that a former engagement will prevent their accepting Mr. and Mrs. Ward's kind invitation for Thursday next.

321 Washington St., Nov. 14.

FORMAL NOTES.

INVITATION FOR A DRIVE.

Will Miss Jenkins do Mr. Morton the honor of accompanying him in a drive to Fairmount Park this afternoon? If so, Miss Jenkins will please state what hour will be most convenient.

Tuesday, Oct. 10th.

The favor of an answer is requested.

NOTE TO ACCOMPANY A GIFT.

Miss Snyder sends her love to Miss Jones, and requests her to accept the accompanying gift as a token of her esteem.

November 10th, 19...

FORM OF MEMORIAL CARD.

FUNERAL.

IN MEMORY OF GEORGE EDWIN STEINER, Born'June 15, 19... Died April 10, 19...

Rest in Peace.

WHEN WEDDING ANNIVERSARIES OCCUR.

First,	Cotton.
Second,	
Third,	Leather.
Fifth,	
Seventh,	
Tenth,	
Twelfth,	
Fifteenth,	

Twentieth,	China.
Twenty-fifth,	Silver.
Thirtieth,	
Fortieth,	
Fiftieth,	
Seventy-fifth,	

Be explicit and give your friends to understand fully what is expected of them; for if nothing is said about presents, they will conclude that these will be acceptable. If these are not desired, you should say so. For a wooden anniversary, have your invitations printed on a thin sheet of wood; for a tin anniversary, use tin-foil paper; for crystals, use cards with thin glass finish; for china, use dead-white surface paper resembling china ware; for silver, use white paper, silvered letters; for golden, use heavy white or cream-colored paper in gilt letters; for diamond anniversary, use the heaviest and finest paper, envelopes to correspond.

Mr. and Mrs. Howard E. Smith request your presence at the Twentieth Anniversary of their Wedding, Tuesday evening, September 3d. 402 Lemon Street, Lancaster.

No Presents.

INTRODUCTIONS—HOW MADE.

you Mr. ——;" and as each one is introduced, he should say, "I am delighted to meet you," or "I am pleased to make your acquaintance," or something similar. If several are introduced at the same time, a bow is all that is necessary. If the name is misunderstood, it is polite to ask at once, saying, "I beg your pardon, I did not eatch the name."

Acquaintances meeting in the street, or at some place of amusement, may converse without introducing the friends who are with them, unless the introduction would be mutually agreeable; in this instance it is impolite not to introduce your friends. After the introduction, it is the lady's duty to recognize the gentleman first. She should do this, unless she does not desire to continue acquaintance. If a lady bows to a gentleman on the street, he should bow in turn and lift his hat.

A gentleman should raise his hat to another gentleman of his acquaintance accompanied by a lady, even if he is unacquainted with the lady, and should lift his hat to a lady addressed by his companion, or to a gentleman who recognizes a lady walking with him. He should lift his hat to a strange lady, if he has occasion to speak to her, or render her any assistance. The lady should, in turn, show her appreciation by an expression of thanks.

At a party, a lady may address anyone she may chance to meet without an introduction, as she should remember that all are invited by her host; a general introduction at the door is all that is necessary.

A gentleman should present a letter of introduction to a lady on the day before he proposes to call, and should not eall unless he has received a reply. Here silence does not give consent. The lady should send a reply immediately, setting the hour for the call, and should show the person who presents the letter such attention as the letter warrants.

A single lady is introduced to a married lady, and a single gentleman to a married gentleman.

In the corridors of hotels and public buildings, a gentleman

should remove his hat in the presence of ladies, and keep it in his hand until he passes them.

If several callers are present when a gentleman is presented, he will make his way to the hostess, who receives him; he should immediately sit down, without waiting for an invitation, and join in the conversation as soon as an opportunity is given. He receives more attention for a short time after being introduced than the others, but the hostess must not continue this longer than until the guest has put himself at ease.

A gentleman should open the door for a lady about to take her leave, whether he is acquainted with her or not.

The hostess should always rise to receive ladies, and upon the entrance of gentlemen should advance a step or two and offer her hand. She should never receive standing, nor extend her hand while sitting.

It is not proper for mere acquaintances to kiss when they meet. This is a sign of deep affection, and should take place only between very dear friends. Relatives and dear friends may be kissed on meeting.

Handshaking on introduction is generally being abolished, because of a vulgar use of it. The handshake should be warm, but not too vigorous. A lady introduced may offer her hand to a gentleman, with propriety, but a gentleman should wait for the lady to offer her hand unless he is one of superior rank or considerably her senior in years. It is awkward to remove a glove. A thick glove needs an apology, but a thin one does not.

In introducing members of a family, or relatives, always indicate the relation clearly. Avoid introducing persons at the dinner-table, when possible to do so before being seated.

Out-of-door introductions should be very quietly conducted, in order not to attract attention; if a gentleman is thus introduced to a lady, of course he should raise his hat.

ETIQUETTE OF CONVERSATION.

In conversation, we should follow this very terse maxim of Shakespeare, "Suit the action to the word, the word to the action." Always use good expressions, being careful of your grammatical construction. By constant vigilance and care, you will not be fearful of making mistakes, but will speak correctly, easily and fluently. Conversation can be greatly cultivated. It is worth the effort to become a good conversationalist.

Parents should strive to use good language in speaking to their children, even those in infancy, as it is hard to determine how early impressions are formed.

Do not monopolize the conversation or answer questions not addressed to you. Come right to the idea you wish to convey, and do not cultivate the habit of disputing the statements of others in the company.

It becomes wearisome to hear one person speaking all the time, unless he happens to be an exceptionally good conversationalist and is requested to entertain his hearers.

The subject of conversation should be varied. Jokes, puns and anecdotes are generally in bad taste in large assemblies.

Always look at a person when addressing him, let the conversation be general, and do not let your remarks be direct to one person. In everything, endeavor to increase the pleasure of the others, and not your own personal enjoyment.

Never converse on any subject of which you have only a limited knowledge, nor introduce a topic with which you are not familiar lest it become embarrassing for you. When a subject with which you are unacquainted is being discussed, show yourself a good listener.

If engrossed in conversation when some one is introduced, either inform him of your conversation, or drop the subject upon which you have been talking.

Never introduce your particular hobby; business should not, as a rule, come before a social gathering. Always be careful when any remarks are made about your friends as to how you defend them in a varied assembly. All unpleasantness should be avoided under such circumstances. Never, never quarrel with anyone at a social gathering, above all things else to be remembered. You will thus contribute to the pleasure of all assembled.

DRESS AND HABITS.

Neatness and cleanliness are the two essential qualities in dress. Clean, neat-fitting garments and personal cleanliness are marks of self-respect, and no one should expect to have the esteem of others without respecting himself.

Always dress in a manner becoming your means. The tidy appearance, not the number of costumes, make a well dressed man or woman; the fitness of the costume for the occasion should always be considered.

It is improper to appear in society, at home or abroad, with soiled linen, untrimmed finger nails, unpolished boots or disagreeable odors resulting from slovenly habits.

Never sit down at the dining table in curl-papers, dressing gown or bare shirt sleeves. Never wear gaudy or attractive apparel.

Health should be one of the foremost considerations. Loud perfumes are vulgar and ought not to be used. Cosmetics should be avoided, also should hair oils. The hair and beard should be kept well brushed and trimmed.

AT DINNER-THE PROPER CONDUCT.

Invitaions to dinner are issued by and in the names of the host and hostess. They require a prompt reply, which should be directed to the lady of the house. Punctuality is always observed in gathering for this kind of an assembly. It is very impolite to keep the dinner waiting.

It is the custom for the host to escort the lady of highest social position to dinner and to lead the way, while the hostess comes last with the most worthy gentleman. It is the duty of the host to lead the conversation. The host occupies the head of the table, with the lady he has escorted seated at his right. The gentleman who leads the hostess into the dining-room sits on her right. The hostess occupies the seat at the end of the table, opposite her husband. The host always remains standing until the guests are seated.

At the table assume a graceful position. Always keep the elbows close by your side, and off the table. Keep your feet together, in order that they may not come in contact with the feet of others.

It is impolite to refuse soup as the first course. Always pass the plate sent from the host or hostess along until all are supplied on the other side of you. If a general dish is being passed, always offer to help the lady next you, then yourself and pass it on. This courtesy is due the lady next you, whether you are acquainted with her or not.

The knife and fork should never be removed from the plate during the meal, and at the end of the meal they should be placed on one side of the plate. Eat with fork and spoon, never using the knife to convey anything to the mouth. Serve no one with your knife, fork or spoon. Always use your napkin to remove anything from your lips and fingers.

The host or hostess should never reprove servants in the presence of company, should they chance to be unfortunate. A guest should always address servants quietly. If accidents happen, or anything disagreeable is found in the food, no embarrassment should be created by making remarks.

An equal number of ladies and gentleman should be invited

to a small dinner, and all should be made feel acquainted as soon as possible.

Fashionable dinners are held between the hours of five and eight o'clock.

Following are a few things to do in addition to those stated above: Eat slowly and without any unnecessary noise; take small mouthfuls and chew with the lips closed; speak only when the mouth is empty; handle all dishes with care; break the bread in small pieces; keep the fingers from all unnecessary contact with food; use the butter knife and sugar shell in supplying yourself with butter and sugar; use the edge of the plate or a side dish for all scraps and never find fault with the service.

Some things which should not be done: Do not put too much on a plate, when serving; nor bend the head over the plate in order to get each mouthful; do not reach in front of any one, nor speak to anyone at a distance from you, thereby causing confusion; never drink from your saucer, nor set your cup upon the table-cloth; don't use a tooth-pick; do not read at the table, and never take fruit, nuts or other food from the table.

After all have finished they arise together, the gentlemen waiting until the ladies have left the apartment or conducting them to the reception room. The gentlemen may then withdraw to the smoking room.

DANCES.

People in mourning should not attend balls. Ladies in deep mourning may attend unceremonious dinner parties if attired in black silk and crape.

Three weeks after the invitations have been sent out is the usual time for the entertainment to take place. The invitations are given in the ladies' names.

The hostess and receiving party receive all the guests in the reception room, shaking hands with all as they come in. After

all the guests have arrived, they repair to the drawing-room to dance.

ETIQUETTE OF WEDDINGS.

Wedding invitations should be sent two weeks in advance of the wedding day. Presents should be sent before the wedding and presents are usually expected of every one invited to a wedding. However, if an invited person cannot attend, he (or she) does not commit any breach of etiquette by not sending a present; but relatives and intimate friends should send a present of some kind even if they cannot afford to buy expensive ones.

The presents from the bridegroom's friends are accompanied with the card of the donor.

Wedding invitations should be immediately acknowledged, and can be by the recipient sending his card by mail.

When a wedding takes place in a church, cards of admission must be sent.

When a reception is to be given by the bride's parents, cards are enclosed with the invitations.

HOW TO CONDUCT ONE'S SELF IN PUBLIC.

A lady should maintain a certain dignity on the street and in all public places, never attracting the attention of passers-by.

If you meet a friend on the street, greet him with a proper salutation, and never converse with anyone in the middle of the sidewalk.

A gentleman always walks on the outer side of a lady unless the inner side is not safe for her, and in changing sides a gentleman should pass in the rear of a lady. Except for the lady's comfort, do not (while a lady has your arm) disengage your arm and go upon the other side. No lady should take the arms of two men at the same time, and it is contrary to good form for a gentleman to have a lady on each arm unless at night when coming from places of amusement or in crowds. When two gentlemen and a lady walk together, the lady walks between them, while a gentleman with two ladies walks on the outer side of them, not between them. It is proper to keep in step. A gentleman should offer to carry the parcels of a lady accompanying him; in the evening, and whenever safety requires it, he should offer a lady his arm.

Never be one of a crowd blocking the entrance of a public building, nor on street corners, that you may scrutinize passers-by. Upon entering a building, a gentleman should open the door and hold it open until the lady has passed within. In ascending a flight of stairs, he should pass up before a lady, and in descending should wait at the top and let her precede him.

It is not polite for a gentleman to smoke in a lady's company.

At church, a gentleman should remove his hat upon entering. If a stranger, wait for the usher to show you to a seat. Never whisper nor turn the head to notice anyone coming in. Do not look about while the minister is praying, and do not block up the sister.

MOURNING, LENGTH OF TIME IN.

A widow wears mourning two years and does not enter society or any social enjoyment for twelve months.

Parents may wear mourning for a child as long as they wish. Mourning should be worn for six months for a sister or brother.

Returning cards of thanks is an indication that the bereaved ones are prepared to receive vistors.

MUSIC IN SOCIETY.

When a person who sings is asked to do so, he should never refuse, without some good reason, and certainly should not wait

to be coaxed. Never use the piano or organ without being invited; no matter how fine a musician you may be, do not occupy too much time at the piano; others may wish to play.

ETIQUETTE CONCLUDED.

Never remove your gloves in making a formal call.

Never leave the room when visitors are present, if you are hostess.

Never stare around the room, nor sit with your back to any one if you can avoid such a position.

Never make any remarks about a person who has just retired from the room.

Never approach a fire to warm your hands or feet, unless by request.

Never walk around the room while waiting for the hostess.

Never look at your watch in company, unless requested to do so.

Never tamper with or handle anything in the room, when calling.

Never stand with arms akimbo, smoke in the presence of ladies, lean on the back of chairs, sit astride a chair, or anything awkward or rude.

Never go to the room of an invalid unless invited.

Never wear your overshoes in a drawing-room.

Never claim the acquaintance of a man of rank, because you have met him at some social gathering.

Never press a favor where you see it will be unwelcome.

WHAT TO WRITE IN AN AUTOGRAPH ALBUM.

Life outweighs all things if love lies within it.—Goethe.

There is even a happiness that makes the heart afraid.—Thos.

Hood.

After all, the joy of success does not equal that which attends the patient working.—Augusta Evans.

Love depends on the loving, and not on the love.—Bulwer.

Truth is truth, to the end of reckoning.—Shakespeare.

A pound of pluck is worth a ton of luck.—J. A. Garfield.

Let your speech be with grace seasoned with salt.—Bible.

Clever men are good, but they are not the best.—Goethe.

Silence is deep as Eternity; speech is shallow as time.—Sir Walter Scott.

To be prepared for war is one of the most effectual means of preserving peace.—George Washington.

Fiction lays after truth, invention is unfruitful, and imagination cold and barren.—Edmund Burke.

Knowledge is power.—Francis Bacon.

Where law ends, tyranny begins.—Wm. Pitt.

With malice toward none, with charity for all, with firmness in the right, as God gives us to see the right.—Abraham Lincoln.

Love thyself last; cherish those hearts that hate thee; Corruption wins not more than honesty.

-Shakespeare.

Love reckons hours for months, and days for years; And every little absence is an age.

-Dryden.

'Tis an old maxim in the schools, That flattery's the food of fools; Yet now and then your men of wit Will condescend to take a bit.

-Swift.

In this wide world, the fondest and the best Are the most tried, most troubled and distressed.

-Crabbe.

Man's love is man's life a thing apart; "Tis woman's whole existence.

-Lord Byron,

Tis better to have loved and lost Than never to have loved at all.

-Tennyson.

THE MEANS OF GETTING RICH.

God helps them that helps themselves.—Franklin. Plough deep while sluggards sleep.—Franklin.

Despatch is the soul of business.—Earl of Chesterfield.

There is only one way to get rich, namely, by honest and upright dealings. Fraud and deceit only bring temporary gain.

To be rich is to have plenty, an abundance; to have large possessions. The usual way to get rich is to get enough money to gratify one's desires. The trouble in this way is that the desires always grow more rapidly than the fortune. The more money a man gets, the poorer he becomes if he does not learn to moderate his desires. To be rich then is to keep the desires within the income.

The way to feel rich is never to want more than you can afford to buy. In this way you will always have sufficient money. The easiest way to succeed is to save. One of the greatest saving institutions is the Building and Loan Association.

BUILDING AND LOAN ASSOCIATIONS.

THE GOOD THEY DO AND HOW THEY DO IT.

The old English building and loan association was established in England in 1836. They were introduced in the United States about sixty years ago, but have only recently become so numerous and beneficial as to merit extended comment. They have now become universal and many a laboring man owns his home as a result of the establishment of building and loan associations, with the principles of economy and frugality which they inculcate and encourage.

These organizations are distinctly of two forms, which do not differ materially in detail of management. They are incorporated under the laws of the States. The members are of two dis-

tinct classes, namely, those who desire to become owners of their own homes, and those that seek a safe and secure means of saving small amounts at a fair rate of interest. This combines all the essentials of co-operation, the one dependent on the other.

SHAREHOLDERS, OR MEMBERS.—Any person can become a chareholder. A minor holds in the name of his guardian or a trustee. Women can hold shares in their own name.

SHARES AND DUES.—A share of stock under the English or American plan, has a par value of \$200; under the German plan, \$160. The American shareholder pays one dollar per calendar month for each share of stock. Under the German plan, a shareholder pays 25 cents per week on each share. These weekly or monthly deposits are called dues. By the American plan stock requires from nine to eleven years to mature, that is for the share to become worth its par value of two hundred dollars. The shareholder then gets his money from the association.

WITHDRAWALS.—A shareholder can withdraw by giving two weeks' notice in writing in the German plan, or thirty days notice in the American plan. A person withdrawing receives the amount paid in with interest. Generally he receives no interest unless he has been a shareholder one year.

Series and Stock.—The stock consists of the number of shares fixed at the incorporation of the association, or as much thereof as can be secured, ranging from 2,500 to 5,000. Associations generally issue a new series of stock every year.

LOANS.—Every shareholder is entitled to a loan equal to the value of a share of stock, less a premium, which may be stipulated by the association. Loans are granted with the consent of the board of directors, and no shareholder is entitled to a loan if in arrears. Security must be given for a loan; if he does not pay his

dues promptly the borrower is subject to a fine. Money is loaned to the highest bidder; that is, to the person paying the highest premium.

Bros.—Bids are in the form of premiums. They have the preference of right to loan. These premiums are paid monthly at so many cents a share loaned. The borrower pays interest at whatever rate the State allows, together with the dues on his shares. In Pennsylvania the dues and interest are one dollar each per month on each share of \$200, until the stock matures, and the premium bid is usually deducted from the loan in the way of a percentage when the money is loaned.

MEETINGS.—The meetings are held by the directors generally once a month, at a stated time, usually in the evening. All dues are paid at this meeting. It is usually held at some convenient place. Special meetings may be called at any time by the president and secretary, at the request of ten members. The object shall be stated in the call. As a rule, twenty-five is the number necessary for a quorum. An annual meeting is also held to audit the accounts of the secretary and treasurer, and to ascertain the financial condition of the association.

TRANSFER OF STOCK.—Any shareholder may transfer his share of stock to another person by notifying the board of directors in writing. The board holds the right to approve or disapprove transfers. A fee is generally paid to the secretary making the transfer. In the case of the decease of a shareholder his legal representatives are paid the value of his stock. They may assume payments on said stock, and thus become members of the association, the transfers being made by death of the former member.

Fines.—Fines shall be paid on all shares in arrears, as the organization may prescribe, under the law. The secretary is generally liable to be fined for failure to attend any of the meetings of the association. The treasurer may be fined in like manner.

Cost of Loans.—A person can secure a small home through a building association without much cost. According to the American plan, \$1,200 can be secured on six shares. The monthly dues will then be six dollars, and the interest on the loan six Thus a house costing \$1,200, which will rent for \$12 to \$14 a month in many places, can be bought by paying the rent to It will take about ten or eleven years for the the association. shares to mature, at the end of which time the house will thus be clear of debt. If at the expiration of five years the borrower wishes to sell the house, he can do so by transfering his stock in the association to the purchaser, or by receiving cash and paying the association what they require to satisfy their mortgage or judgment. On small houses there is but little risk in thus undertaking to purchase a house, as the dues will easily be paid; but care should be taken that the house does not cost more per month than the amount paid for rent unless the borrower has the means to pay the difference. Otherwise, he will fall in arrears and lose time, effort and money. It is thus made clear that many persons who continue to pay rent could own their own homes in the course of ten or eleven years, instead of paying rent all their lives.

How Associations are Governed.—The officers of an association are generally a president, vice-president, treasurer, secretary, solicitor (or attorney), and seven or nine directors. These officers are elected by ballot. Nominations are made for all, except the solicitor, one month before the annual meeting, when the election takes place. Every shareholder is entitled to one vote for each share he holds. All fire insurance policies on property given as security for loans must be left with the proper officer (usually the solicitor) of the association. Should a member neglect the renewal of his insurance policy, the secretary of the organization usually does it for him. The failure to keep the property insured is generally made cause for selling the property, as in the case of non-payment of dues. A committee is usually appointed for the

purpose of viewing and appraising property offered as security by persons applying for loans. The treasurer must give a bond conditioned upon the faithful performance of his duties. The amount of the bond is fixed by the by-laws of the association.

SUMMARY OF WHAT IS NECESSARY.—One man can pave the way for the organization of a building and loan association. possess business energy in order to make it a success. Such a man can readily enlist the interest of a dozen or more good friends, who will apply with him for a charter. All the persons he gathers about him should be well supplied with business energy and integrity. They need not be wealthy, but able to save five or ten dollars a month to insure success in the enterprise. sufficient good men have been secured, the leader should call a meeting of those willing to subscribe for a definite number of shares of stock. An organization should then be effected with the officers stated above, except the solicitor, and the other members should each sign a simple agreement to subscribe for a certain number of shares. The election of permanent officers is sometimes postponed. A solicitor is elected by the board of directors, and should be a lawyer.

At the first meeting, the society should pass a resolution instructing the solicitor to obtain a charter, and appoint a committee to draft by-laws.

After the charter is obtained, the association is prepared to do business. At the first meeting for the payment of dues, the treasurer should be present early to receive and receipt for dues paid. Small pass-books are sometimes used as receipt books, and are provided by the association. The payments are entered by the secretary in the individual receipt books of the members and in the secretary's general book, alphabetically arranged.

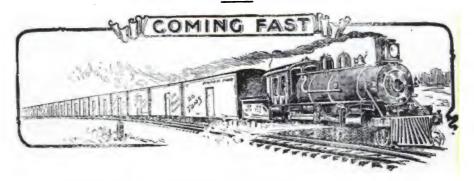
The sale of stock takes place at a certain hour, at the close of general business.

The following explanation of bidding in the meetings will be

appreciated: The president being informed as to the financial condition of the association and the amount of money to loan, invites bids of premium which would-be borrowers are willing to pay for the priority of loan. A man about to buy a house may bid five per cent. premium; another, six; and so on. Finally, a man appears who is much in need of money to discharge a mortgage, perhaps, and bids higher than the last bid, say fifteen per cent. Being the highest bidder, he thus secures the loan, if his security is good. He states the amount he wishes to borrow and the property committee visit the premises and decide how many shares, if any, they will recommend. If the amount recommended be accepted, the solicitor examines the title to said property, and if it be found clear, the loan is made by the borrower executing a mortgage, or judgment, which is placed on record as a lien against the property. Money is always paid by orders, drawn by the president and secretary of the association on the treasurer, ordering him to pay the drawer, or bearer, (sometimes "or order") the face of the order. If a man buys at a premium of fifteen per cent the common practice is to deduct thirty dollars (being fifteen per cent. of \$200) from each share when the loan is made. The borrower thus gets \$170 per share, less any back dues—for the several months since the series was started—, also deducting fee of property committee and cost of recording mortgage, or entering judgment. Generally, however, the fee of the property committee, together with one dollar extra, must be paid when money is struck down to the bidder.

Some associations do not deduct the premium from the par value of the share, as above explained, but pay the full \$200 less other expenses, and the borrower pays his premium with his dues and interest each month. In one way the latter method is preferable, but the result is the same in both cases, the time to repay the loan not being changed.

HOW TRAINS ARE MANAGED.



A train in motion must display two green flags by day, and two green lights by night, one on each side of the train.

At night, or while running through fog, a headlight must be displayed in front and two red lights in the rear.

Two green flags displayed by day and two green lights by night denote that the train is followed by another train running, of similar character to the train carrying the signals.

Two white flags by day and two white lights at night also denote that the train is an extra.

A blue flag by day and a blue light by night denotes that car inspectors are at work under the car or train, and that it must not be coupled or moved until the signal is removed.

LAMP SIGNALS.—A lamp vertically raised and lowered is a signal to go ahead. When a lamp is swung across the track it is a signal to stop. When a lamp is swung vertically in a circle across the track, when the train is not moving, it is a signal to move back.

When you wish to give the signal that the train has parted, swing a lamp vertically in a circle at arm's length across the track when the train is running.

TORPEDOES, COLORED FLAG AND LANTERN SIGNALS.—Red is the signal for danger. Green is used in signifying caution, go slowly. White is the signal for safety. Green and white is the light to stop at flag stations for passengers or freight.

A cartridge on the rail means stop immediately, danger ahead. Two caps on the rail indicates reduce speed, and look out for danger, caution.

OTHER SIGNALS.—Danger is indicated by continued whistling; a red flag or lantern swung over the track.

Stop, is indicated by one pull of the bell cord, or a lantern swung at right angles across the track, or a red flag at a station.

Start, is indicated by two pulls of the bell cord, or a downward motion of the hands, with the arms extended, or by a lantern raised and lowered vertically, or by a sweeping parting of the hands on a level with the eyes.

Additional Signals.—Three pulls at the bell cord means "Back up." One whistle, "Down brakes;" two, "Up brakes;" three, "Back." A red flag on an engine indicates "An engine following," and a white flag, "A train following."

Nearly all railroads at present have what is known as a block system of signals, whereby the whole length of its system is divided off into "blocks;" on each block is placed a tower containing levers, which move the signals and switches; each tower also contains a telegraph instrument. This tower is conducted by an operator, whose duty it is to report the movement of trains to the tower on each side of him, and to give proper signals and proper tracks to the various trains. He is personally responsible for the train while on his block, and can not permit a train going either way to be on his block before the other one has gotten off, nor can he permit a train to leave his block until he receives word that the next block is being cleared. Signal posts are situated at both ends of the blocks, the blocks being from one to two miles long.

TIME MEASURE AND STANDARD.

MEASURE.—Sixty seconds make 1 minute; 60 minutes, 1 hour; 24 hours, 1 day; 7 days, 1 week; 4 weeks, 1 lunar month; 28, 29, 30 or 31 days, 1 calendar month (30 days make one month in computing interest); 12 calendar months, 1 year; 52 weeks and 1 day, 1 common year; 365 days, 48 minutes and 49 seconds, 1 solar year; 10 years, 1 decade; 10 decades, 1 century.

METHOD OF FINDING THE DIFFERENCE OF TIME BETWEEN CIT-IES.—The circumference of the earth, or any circumference, is divided into 360 degrees. The earth makes one revolution upon its axis in a day, or in 1,440 minutes. By dividing the number of degrees into number of minutes, it will be found that the earth moves one degree every four minutes. Knowing this, refer to a map and find the difference of degrees between two places, multiplying the same by four and you will get the difference in time in minutes. Places east of a given point have later time; those west have earlier time.

STANDARD TIME.—There are five divisions of time in North America, based on the 60th, 75th, 90th, 105th, and 120th meridians of longitude. A division is fifteen degrees in width, being one hour of time. The time of all places in that division is the same. The time of division eastward is one hour later than that of the one next west to it. The following are the names of the divisions and what they embrace: (1) Inter-Colonial, embraces Nova Scotia and New Brunswick; (2) Eastern, embraces the New England States, New York, Pennsylvania and the States directly south of Pennsylvania; (3) Central, embraces Ohio, Indiana, Illinois, Missouri, and the States north and south of them and all east of the Missouri river; (4) Mountain, including the country west of the Missouri river to the crest of the Rocky mountains; (5) Pacific, including all the country west of the

Rocky mountains to the Pacific Ocean. Nine hundred miles is the width of the country lying between the 60th and 75th degrees of longitude. Or one degree encloses 60 miles, and as there are 60 minutes in one degree, by dividing 900 by 60 you get 15. That is, 15 miles for one minute of time. To avoid confusion for travelers the railroads have adopted the above standard of time. Standard time is reckoned from Greenwich Observatory, London, England. Thus the time at the 60th degree of longitude is 4 hours slower than Greenwich; at the 75th, 5 hours slower; at the 90th, 6 hours slower.

OTHER DIVISIONS OF TIME.—There are two kinds of time, namely, clock-time and sun-time. Clock-time is regular, while sun-time varies each day.

A SOLAR DAY.—A solar day is measured by the earth's rotation upon its axis. But a solar day, reckoned by clock-time, is 24 hours long.

A Civil Day begins at midnight; it is counted from the first to the twenty-fourth hour. An Astronomical Day begins at noon and is counted the same way.

The length of a mean Lunar Month is 29 days, 12 hours, 44 minutes, 2 seconds.

A Solar Year is the time occupied by the sun in passing from one vernal equinox to another. Its length is given above. A common year of 365 days is called a Julian year in honor of Julius Caesar; a Gregorian year is 365 days and 24-25 days long, named in honor of Pope Gregory, who arranged the calendar. A leap year occurs once in four years and is 366 days long.

PRACTICAL HELPS ABOUT DRESSMAKING.

Do not begin to cut goods before you take notice of several things. All materials, except coat cloths and heavy flannels, have the fold on the right side. Keep the right side up when working on goods which have an up and down in the pattern.

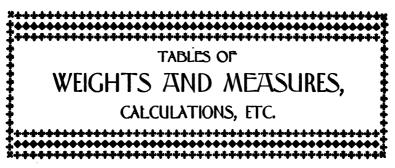
It is important that plaids match, and be careful to cut velvets and plushes against the nap; but a long plush will look better with the nap running down. Silks and satins should be cut according to the pattern when they are brocaded; if not brocaded, they may be cut any way.

Take four lengths of goods (ordinary width, 20 inches) in cutting a plain short skirt. This will do for the foundation of any kind of trimming. One of these should be folded in the center and a four-inch gore cut at the top; this being the front width. Two more lengths should then be taken from the back edge of each of these, and a similar gore taken as the one for the front, unless the skirt will be made too narrow; in this case the gores taken from the front breadth must be added to the back edge of the side width. Now to the gored edge of the front, the straight edges of the sides should be sewed. The breadth still remaining is taken for the back; and if this will not be enough, a straight piece (having the required width) must be added to the back. When you wish to face cloth, velvet, or silk, it will be necessary to tack a piece of wigging, about three inches wide, around the skirt inside, and this should be caught to the foundation without the edge being turned. The braid should be run on the right side, turned over and hemmed down on the wrong side.

When desiring to make a basque, buy two yards of silesia; this should be cut by a good paper sack pattern. It should be taken to a dressmaker or to some one who can fit well. The sleeves should be fitted perfectly and basted in, and then from this pattern most any tight-fitting garment can be cut, if the under-arm seams are left wide enough. Half of the silesia basque should be taken apart, the basting threads should be cut; but these threads should not be pulled or the material may stretch. The other half with the sleeve should be left for reference. To the silesia, the fronts should be first cut and basted together, and to have them exactly alike, you should sew through the marks at the darts. Through the marks which have been made by pinning them together, the

fronts should be folded; then this line is just where the hooks and eyes should be placed. On the hook side the hem should be folded one-fourth of an inch nearer the selvedge, thus an edge beyond the hooks will be left. When there are plaits in the skirt of the basque, the pattern should be left on the goods so that the center back seam is five inches from the fold of the goods. Now to a point three inches below the waist line, the whole width of the goods should be left; the pattern should be folded exactly at this waist line. The basque should be basted carefully together before stitching, the eyes next sewed on, and then sew on the hooks, stitch the basque up and try it on. If this is found too small across the bust or at the waist, it must be changed. Most of the seams should be clipped at the waist line, which gives a spring to the basque. The seams in plush and velvet should not be pressed, but in satin and silk press the seams very lightly, and in heavy woolen goods and cloth the seams should be pressed heavily.

After the under-arm seams and darts are cut open and boned, letting a little more than half the length of the bones above the waist line, castings of silesia should be sewed on the open seams; this is for the whale bones. Another edge of the material should be turned in finishing basque seams. Use ribbon, satin or bias silk in sewing the sleeves. Avoid having too many seams in the under waist.



INFORMATION FOR MECHANICS, FARMERS, BUSINESS AND PRO-FESSIONS, AND HOUSEKEEPERS.

DRY MEASURE.—2 pints make 1 quart; 8 quarts, 1 peck; 4 pecks, 1 bushel; 36 bushels, 1 chaldron.

LIQUID OR WINE MEASURE.—4 gills, 1 pint; 2 pints, 1 quart; 4 quarts, 1 gallon; 311/3 gallons, 1 barrel; 2 barrels, 1 hogshead.

TROY WEIGHT.—24 grains make 1 pennyweight; 20 pennyweighta, 1 ounce. By this weight, gold, silver and jewels only are weighed. The ounce and pound in this are same as in apothecaries' weight.

APOTHECARIES' WEIGHT.—20 grains, one scruple; 3 scruples, 1 dram; 8 drams, 1 ounce; 12 ounces, 1 pound.

AVOIRDUPOIS WEIGHT.—16 drams, 1 ounce; 16 ounces, 1 pound; 25 pounds, 1 quarter; 4 quarters, 1 hundredweight; 2,000 pounds, 1 ton. A grain is the same in troy, apothecaries' and avoirdupois. Avoirdupois pound has 7,000 grs.; but apothecaries' or troy weight has only 5,760 grs.; 144 lbs. avoirdupois equals 175 lbs. troy or apothecaries'.

TIME MEASURE.—60 seconds make 1 minute; 60 minutes, 1 hour; 24 hours, 1 day; 7 days, 1 week; 4 weeks, 1 lunar month; 28, 29, 30 or 31 days make 1 calendar month (30 days, 1 month in computing interest). 52 weeks and 1 day, or 12 calendar months, make 1 year; 365 days, 5 hours, 48 minutes and 49 seconds, 1 solar year.

LONG MEASURE—Distance.—3 barleycorns. 1 inch; 12 inches, 1 foot; 3 feet, 1 yard; 51/2 yards, 1 rod; 40 rods, 1 furlong; 8 furlongs, 1 mile.

CIRCULAR MEASURE.—60 seconds make 1 minute; 60 minutes, 1 degree; 30 degrees, 1 sign; 90 degrees, 1 quadrant; 4 quadrants or 360 degrees, 1 circle.

CLOTH MEASURE.—21/4 inches, 1 nail; 4 nails, 1 quarter; 4 quarters, 1 yard.

MISCELLANEOUS.—3 inches, 1 palm; 4 inches, 1 hand; 6 inches, 1 (555)

span; 18 inches, 1 cubit; 21.8 inches, 1 Bible cubit; 2½ feet, 1 military pace; 3 feet, 1 common pace.

SURVEYORS' MEASURE.—7.92 inches, 1 link; 25 links, 1 rod; 4 rods, 1 chain; 10 square chains, or 160 square rods, 1 acre; 640 acres, 1 square mile.

CUBIC MEASURE.—1,728 cubic inches, 1 cubic foot; 27 cubic feet, 1 cubic yard; 128 cubic feet, 1 cord (wood); 40 cubic feet, 1 ton (shipping); 2,150.42 cubic inches, 1 standard bushel; 268.8 cubic inches, 1 standard gallon; 1 cubic foot, four-fifths of a bushel.

To find the number of bushels in a certain bin, first find the number of cubic feet by multiplying length by breadth by heighth; from the cubic foot deduct 1-5; the result gives the number of bushels.

SQUARE MEASURE.—144 square inches, 1 square foot; 9 square feet, 1 square yard; 30½ square yards, 1 square rod; 40 square rods, 1 rood; 4 roods, 1 acre.

METRIC SYSTEM.—The unit of length of the metric system is the meter which is about 39.37 inches long, or one kilometer—approximately % of a mile. The liter is the unit of measure of capacity; this equals .908 quarts dry measure; hectoliter—approximately 26 gallons; and a hectare—about 2.47 acres. The gram is the unit of weight, and weighs 15½ avoirdupois grains; and the kilogram weighs about 2 1-5 lbs.

PAPER COUNTS.

- 24 sheets=1 quire.
- 20 quires=1 ream.
- 2 reams=1 bundle.
- 5 bundles-1 bale.

IRON, LEAD, ETC.

- 14 lbs. of iron or lead=1 stone.
- 211/2 stones=1 pig.
- 8 pigs=1 fother.

STONE.

18 inches=1 cubit.

24% feet=1 perch.

BEEF, PORK, ETC.

196 lbs. of flour make 1 barrel.

200 lbs. of beef make 1 barrel.

200 lbs. of pork make 1 barrel.

- 256 ths. of soap make 1 barrel.
 - 8 bushels of salt make 1 hogshead.
 - 56 lbs. of butter make 1 firkin.
- 100 fbs. of fish make 1 quintal.

UNITS OF ANYTHING

- 12 units=1 dozen.
- 12 dozen=1 gross.
- 12 gross=1 great gross.
- 20 units=1 score.

TABLE OF WEIGHTS AND MEASURES FOR HOUSEKEEPERS

- 1 tablespoonful makes 8 teaspoonfuls.
- 12 tablespoonfuls make 1 teacupful.
- 16 teaspoonfuls make i tumblerful.
- 2 cupfuls make 1 pint.



- 2 pints make 1 quart.
- 4 cupfuls of flour make 1 lb. or qt.
- 1 cupful of granulated sugar makes 1 lb.
- 1 pint of granulated sugar makes 1 tb.
- 5 cupfuls of powdered sugar makes 2 lbs.
- 1 rounding tablespoonful of flour makes 1 oz.
- 1 ot. of cornmeal makes 1 fb. and 2 oz.
- 1 cupful of butter makes 1 tb.
- 1 pint of butter makes 1 lb.
- 1 tablespoonful of butter makes 1 oz.
- 2 heaping tablespoonfuls of powdered sugar make 1 os.
- 10 medium eggs make 1 fb.
- Butter the size of a walnut makes 1 oz.
- Butter the size of an egg makes 2 oz.
- 60 drops liquid make 1 dram, or 1 teaspoonful.
- 1 dash of pepper makes & saltspoonful.
- 16 drams make 1 oz.

16 oz. make 1 lb.

- 2 teaspoonfuls liquid make 1 dessertspoonful.
- 1 tablespoonful liquid makes ½ oz.
- 4 teaspoonfuls liquid make 1 tablespoonful.
- 1 wineglassful of liquid makes 4 tablespoonfuls.
- 1 dram makes a medium teaspoonful.
- 1 pint liquid makes 1 lb.
- 4 gills liquid makes 1 pint.
- 1 cupful liquid makes 1/2 pint.

Spices, pepper and salt are measured by the level spoonful, but rice, butter, flour, sugar, etc., are measured by rounding spoonfuls.

AMOUNT OF BARBED WIRE NEEDED FOR FENCES.—This table gives the amount necessary to fence the spaces and distances given, with one, two or three lines of wire:

	One		Two		Thi	ree
	Line.		Lines	•	Lin	es.
100 feet in length,	6 1-16	lbs.	121/8	lbs.	18 3-16	lbs.
1 square half-acre,	36	lbs.	72	lbs.	108	lbs.
1 square mile,	1280	lbs.	2560	ibs.	3840	lbs.
1 side of a square mile,	320	lbs.	640	lbs.	960	lbs.
1 rod in length,	1	ľb.	2	Ms.	3	lbs.
100 rods in length,	100	lbs.	200	lbs.	300	lbs.
1 square acre,	50 2-3	lbs.	101 1-3	lbs.	152	lbs.
1 side of a square acre,	12 2-3	tbs.	25 1-3	ъs.	38	lbs.

HANDY TABLES FOR READY RECKONING.

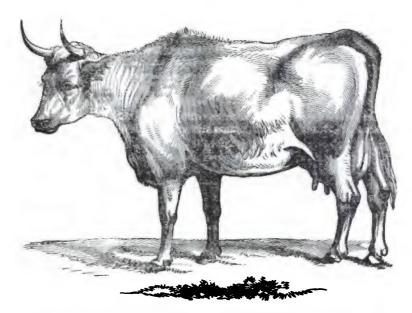
HOW TO WEIGH HAY BY MEASUREMENT.—To find the number of tons in a mow.

Rule.—Multiply the length, width and height together (in feet) and divide by 512—512 is the number of cubic feet in a ton of hay. Example.—Number of tons in a mow 20 ft. long, 10 ft. wide and 6 deep. 20×10×6=1200 cu. ft÷512=2 176-200 tons, or 2 22-25 tons.

Easy way to find what a number of ibs. will cost when price per ton is given. Rule.—Multiply by $\frac{1}{2}$ of price given and point off 3 decimal places from right to left. Example.—650 ibs. of hay at \$12. $\frac{1}{2} \times 12 = 6$. 650 $\times 6 = 3900$, or \$3.90.

FOR MEASURING CORN IN CRIB.—Two cubic feet of bin-corn make bushel of shelled corn.

Rule.—Multiply, as for hay, length, breadth and heighth together. Divide by 2. Example. A bin or crib is 20 feet long, 10 feet wide and 15 feet high. Answer 20×10×15=3000÷2=1500 bushels.



HOW TO WEIGH LIVE CATTLE WITHOUT SCALES—Rule.—Measure the girth behind the shoulder in inches. Find the length (in inches) of the animal's back from tail to the fore part of the shouldder blade. Multiply the length by the girth and divide by 144. If the animal is lean, deduct 1-20 from your answer. If the girth is less than 3 feet, multiply by 11; between 3 and 5, by 16; between 5 and 7, by 23; between 7 and 9, by 31.

Example.—Your steer's girth is 5 ft. 8 in.=68 in; length, 4 ft. 6 in.=54 in.; $68 \times 54 = 3672$. $3672 \div 144 = 25\frac{1}{2} \times 23$ (because girth is between 5 and 7)=586 $\frac{1}{2}$ lbs.

Another Rule.—Multiply the square of the girth by the length (in feet) and multiply the result by 3 36-100. Example.—Girth, 6 ft.; length, $6 \frac{1}{2}$. $6 \frac{36+5}{2}=198 \frac{3.36=665}{4}$ lbs.

To find the net or dressed weight, multiply the live weight by .605 (605-1000).

FOR APPLES, POTATOES, TURNIPS, etc.—Multiply length, width and height together, and that result by .64.

TO MEASURE CORN ON THE FLOOR.—Rulc.—Find the diameter in feet, multiply the square of the diameter by .7854. Then multiply by 1-3 the height of the cone. Take 1-5 this quotient and multiply by .804.

TO MEASURE WOOD IN RANKS.—Multiply length, breadth and heighth; divide by 128. Your answer will be in cords.

TO FIND THE NUMBER OF CORN IN A CUBICAL STACK.—Multiply length in yards by breadth in yard, then one-half of the heighth in yards. Then this product divide by 15. Answer will be in tons.

FOR A CIRCULAR STACK.—Multiply the square of the circumference in yards, by four times the heighth in yards, and divide by 1500. Answer will be tons.

CAPACITY OF A WAGON-BOX.—Rule.—Multiply length, breadth and depth in inches. Divide by 2150.4. Your answer will be in bushels, because 2150.4 cubic inches equals one bushel. Measures.—The dimensions of a standard bushel are as follows: Diameter 18½ inches inside; depth, 8 inches. It contains 2150.4 cubic inches. A gallon contains 268.8 cubic inches. A quart contains 67.2 cubic inches.

HOW TO MEASURE THE HEIGHT OF A TREE.—Place a pole perpendicular to the earth. Take any size pole, say 6 feet. Measure the shadow, say it is 8 feet. Then measure the shadow of the tree, say it is 80 feet. Multiply the heighth of the pole and the shadow of the tree, and divide their product by the shadow of the pole. That is, 6×80=480÷8=60 feet, the height of the tree.

HOW TO FIND THE CAPACITY OF BARRELS.—Add the bung and head diameter in inches. Divide by 2 for the mean diameter. Multiply this squared by the length in inches. This product multiply by .0034 for wine and .0028 for beer. Answer will be in gallons.

Example.— $22+20=42\div2=21$ mean diameter. $21\times21=441\times26\div11466$ inches. $11466\times.0034=38.9844$ gallons.

TO MEASURE A CISTERN.—Multiply the square of the diameter reduced to inches by .785 and then by the depth in inches. Divide by 231, and your answer will be in gallons.

Example.—A cistern is 30 inches in diameter and 100 inches deep. How many gallons will it hold?

 $30 \times 30 \times .785 = 706.5 \times 100 = 70650$. $70650 \div 231 = 306$ gals.

TO FIND THE NUMBER OF ACRES IN A FIELD.—Multiply the length in rods by the width in rods and divide by 160. When opposite

sides are of unequal length divide their sum by 2 to find the mean length or width.

TO FIND THE CAPACITY OF A TROUGH, TANK, etc.—Multiply the length, width and depth, in inches, together. Divide the product by 231. Your answer will be in gallons.

Example.—Find the number of gallons in a trough 40 inches long, 30 wide, 12 deep.

40×30×12=14400 cu. in.+231=62 1-3 gallons.

TO MEASURE STONE WORK.—Multiply the length in feet, the height in feet and the thickness in feet; divide the product by 24.75. The answer will be perches.

Another Way.—Multiply together the length and height in feet, and the thickness in inches; divide by 297. The answer is perches.

Example.—Find the number of perches required to build a wall 30 feet long, 10 feet high, 3 feet thick.

30×10×3=900 cu. ft.-24.75=36 4-11 perches.

By No. 2.-30×10=300×36=10800+297=36 4-11 perches.

HOW PLASTERERS MEASURE.—One bundle of 50 lath will cover 3 6-10 square yards; 14 pieces cover 1 square yard. One pound 3-penny nails is required for 10 square yards. The surfaces are measured by square measure.

HOW TO FIND THE NUMBER OF CUBIC FEET IN A LOG.—Rule.—Find the girth of the log; also the length. Multiply the length in feet by the square of one-fourth the girth by 144. The answer is cubic feet.

Example.—Find the number of cubic feet in a log 30 feet long and 40 inches in girth.

40÷4=10×10=100=1/4 the girth squared.

 $100 \times 30 = 3000 \div 144 = 20$ 5-6 cu. ft.

HOW TO FIND THE NUMBER OF FEET OF BOARDS THAT CAN BE CUT FROM A LOG.—Rule.—Find the diameter, in inches, diminish by 4, for cuttings; multiply by ½ of itself, and the product by the length in feet. Divide the result by 8. The answer will be in square feet.

Example.—Find the number of feet of boards that can be cut from a log 15 feet long and 20 inches in diameter.

20-4=16×8=128.

128×15=1920÷8=240 square feet.

TO FIND THE NUMBER OF TONS OF COAL A BIN WILL HOLD.—Anthracite coal weighs 56 pounds to a cubic foot. Bituminous weighs 50 pounds.

Rule.—Multiply length, breadth, height, in feet, together. Multiply by 56 or 50, according whether anthracite or bituminous coal. This

will give the number of pounds of coal it will contain. Then divide by 2200 pounds to find the number of tons.

Example.—Find number of tons in a bin or box 10 feet long, 8 feet wide, and 6 high. $10\times8\times6=480$ cu. ft. $480\times50=22000\div2200=10$ tons.

HOW TO FIND THE NUMBER OF BUSHELS OF CHARCOAL A BIN WILL HOLD.—A bushel of bituminous coal contains 2,688 cu. in. A bushel of charcoal contains 2,571 cu. in.

Rule.—Multiply length by breadth, by height, in inches; divide by number of cubic inches in a bushel.

Example.—Find number of bushels in a bin 120 in. long, 60 in. wide, 30 in. deep.

 $120\times60\times30$ =216000 cubic inches in the bin. 216000÷2571=84 1-72 bushels.

HOW TO CARPET A ROOM.—Brussels and velwet carpet are % of a yard wide; ingrain, 1 yard wide.

Rule.—Multiply the length of the room by the width, in feet; divide by 9. The result will be the number required for carpet 1 yard wide. This multiplied by 4 and divided by 3 will give the number for Brussels carpet.

Example.—Find number of yards required for a room 18 ft. by 15 ft. $18 \times 15 = 270 \div 9 = 30$ yards of ingrain.

 $30\times4=120\div3=40$ yards, Brussels.

Allowance must be made in matching figures.

TO FIND THE NUMBER OF ROLLS OF WALL PAPER NECESSARY FOR A ROOM.—A roll of wall paper is 24 feet long and 18 to 22 inches was. Find the number of square feet in a roll by multiplying the length of a roll by its width in feet.

To find the number of rolls, take the surface of each of the four walls and the ceiling, multiplying the height by the width or length as the case may be; subtract the space occupied by windows and doors, add the surface in feet; divide the answer by the number of square feet in a roll, which will give you the required number of rolls.

TO FIND THE NUMBER OF CUBIC FEET IN THE TRUNK OF A STANDING TREE.—Rule.—Find the circumference in inches; divide by 3.1416 to find diameter. Square the quotient; multiplying the length in feet, and divide by 144. Subtract 1-10 of the result for bark. Answer will be number of cubic feet.

HOW TO TELL THE SOLIDITY OF TIMBER.—Place your ear at the middle of one end and have some one strike on the other end. The blow will be heard distinctly if the wood is solid. The toughest part of a tree stands toward the north.

WHAT FIFTY FEET OF BOARDS WILL BUILD.—A fence 18 2-3 feet long, five boards high, the first board being 10 inches wide; second, 8 inches; third, 7 inches; fourth, 6 inches; fifth, 5 inches, can be built with 50 feet of boards.

BUILDING FACTS.—It takes 1,000 shingles, laid 4 inches to the weather, to cover 100 square feet of surface, and 5 pounds of shingle nails to fasten them.

It takes 1,000 laths to cover 70 square yards of surface and 7 pounds of lath nails to fasten them. One bushel of hair, 16 bushels of sand, and 8 bushels of lime makes enough mortar to plaster 100 square yards.

A cubic yard (or 27 cubic feet) of sand, 3 bushels of lime, and a cord of stone, will lay 100 cubic feet of wall.

Two bushels of sand and 1 of cement will cover 3½ square yards, one inch thick; 4½ yards, ¾ inch thick; 6¾ yards, ½ inch thick.

One bushel of sand and one of cement will cover 2½ square yards, 1 inch thick; 3 yards, ¾ inch thick; 4½ yards, ½ inch thick.

One man can put on 1,500 to 2,000 shingles a day.

The grade of a slated roof should be about one foot to every four in length. Each slate should be fastened with 3-penny nails, of iron, copper and stone.

Cover the roof before laying the slate with one or two thicknesses of felt roofing paper (tarred).

HOW TO FIND THE NUMBER OF SHINGLES NECESSARY FOR A ROOF.—Rule.—Find the number of square inches on one side of the roof; cut off the right hand figure. The number found will do for both sides, laid 5 inches to the weather.

Example.—Find number of shingles necessary to cover a roof 20 feet long, with rafters 12 feet. Reduce the feet to inches. 240×144=34560=3456 shingles. Take half their number if for one side only.

A bundle of shingles contains 250.

Pine shingles last from 20 to 35 years, cedar shingles last from 12 to 18 years, spruce shingles last from 7 to 11 years. If soaked in lime water, they will last longer.

The following is a way of obtaining the length of the rafters of a roof:

For $\frac{1}{4}$ pitch multiply the span by 7-12; for $\frac{3}{5}$ pitch multiply the span by $\frac{5}{6}$; for $\frac{1}{2}$ pitch multiply the span by 7-10; for $\frac{5}{5}$ pitch multiply the span by 4-5.

Add the projection for cornice to the lengths of the rafters.

Example.—Find length of rafters for a roof 1/4 pitch, with the width of the building 18 feet.

18×7-12=101/2 ft.+1 for cornice=111/2 feet.

THE NUMBER OF SQUARE FEET A BOX OF ROOFING TIN WILL COVER.—A box of roofing plates contains 120 sheets.

A box 14x20 will cover about 192 square feet, using $\frac{1}{2}$ inch locks. For the standing seams use $\frac{1}{2}$ inch locks, turning $\frac{1}{4}$ and $\frac{1}{2}$ inch edge, making 1 inch standing seam. This will lay 168 square feet.

For flat seam roofing use ½ inch locks, then a box of 28x20 will cover 399 square feet. Use for the standing seam % inch locks, turning same edges as above and same standing seams, it will lay 365 square feet.

KINDS OF NAILS NEEDED FOR DIFFERENT KINDS OF WORK.—For 1,000 feet covering boards, about 201/2 lbs. 8d. common, or 251/2 lbs. 10d. will be required.

For 1,000 feet pine finish, it takes about 30 lbs. 8d. finish.

For 1,000 shingles, 4 to 5 lbs. 4d. nails, or 3 to 31/2 lbs. 3d. will be required.

For 1,000 feet upper floors, matched and blind-nailed, 38½ lbs. 10d., or 42½ lbs. 12d. common, will be needed.

For 1,000 laths, about 7 lbs. 3d. fine will be required.

For 1,000 feet furring, 1x2, about 66 lbs. 10d. common.

For 1,000 feet clapboards, it will take 181/2 lbs. 6d. box.

For 1,000 feet upper floors, square edged, about 381/2 lbs. 10d. floor, or 421/2 lbs. 12d. common, will be needed.

For 10 feet partitions, studs or studding, 1 lb. 10d. common will be required.

For 1,000 feet furring, 1x3, about 45 lbs. 10d. common will be needed.

HOW TO FIND THE NUMBER OF BRICKS IN A WALL.—A common brick is 8 inches long, 4 inches wide, and 2 inches thick. One cubic foot of a wall contains 20 bricks.

Rule.—Multiply the length, height and thickness of a wall, in feet, together; multiply by 20. This will give the number of bricks.

Example.—Find the number of bricks in a wall, 50 feet long, 20 feet high, 12 inches thick.

 $50 \times 20 \times 1 = 1000$ cu. ft. $\times 20 = 20,000$ bricks.

For doors and windows find the space they occupy and the number of brick spaces; subtract the brick spaces from the number of bricks found.

Example.—The above wall has 3 windows, each 3x6 feet, and one door, 4x8 feet; find the number of brick spaces these occupy. The thickness in 12 inch, as above.

 $3\times6\times1=18$ cu. ft. $\times3$ (No. of windows)=54 cu. ft. The door, $4\times8\times1,=32$ cu. ft.

54+32=86, cu. ft. occupied by the doors and windows, $\times 20=1720$ brick spaces.

20,000 in solid wall-1720-18,280 bricks actually needed.

ESTIMATES OF MATERIALS.—31/2 barrels of lime will plaster 100 square yards, two coats.

1 barrel of lime will do to lay 1,000 bricks.

1/2 barrel of lime will lay 1 perch rubble stone.

To every barrel of lime it takes about % yards of good sand for plastering and the brick work.

2 barrels of lime will plaster 100 square yards, one coat.

% bushels of hair will do 50 square yards for plastering.

1 3-16 yards good sand will do 100 square yards of plastering.

MASON WORK—BRICK.—11/4 barrels lime and 11/4 yard sand will lay 2,000 brick.

One man with 11/4 tenders can lay 1,900 bricks per day.

44 cubic feet of stone, when built into the wall, is 2 perch.

It requires 3 pecks of lime and 4 bushels of sand for each perch of wall.

USEFUL FACTS.—100 yards of plastering requires 1,420 laths, 4% bushels lime, four-fifths of a load of sand, 10 lbs. hair, 9 lbs. nails; this is for two-coat work.

3 men and 1 helper will put on 440 yards, in a day, of two-coat work, and will put on a hard finish for 290 yards.

Weight of smaller-sized bricks is about 4 lbs.; of the larger, about 6 lbs.

Dry bricks will absorb about one-fifteenth of their weight if put in water.

A load of mortar equals a cubic yard; it requires a cubic yard of sand and 9½ bushels of lime and will fill 31 hods.

PLUMBERS.

Plumbers generally charge for their material by the pound and their labor at so much per hour. Roofing and sheet lead, etc., is from 7½ to 12½ pounds to the square foot. A pipe, the bore of which is an inch, is generally from 6½ to 12 lbs. to a yard in length.

When plumbers talk about sewers, they classify them into drain sewers and culverts. A sewer is the course which gathers everything from drains, the drains being small courses from one or more localities. The discharge of sewers runs into large openings called culverts.

A good way to thaw frozen gas, pipes is to take off some of the earth and put in lime, after which pour water over to slack it, covering up and letting it till morning. This generally draws out the frost.

It has been found that the best way to thaw out water pipes is to wrap some newspapers into a torch, setting on fire and pass along the pipes slowly; this will thaw the ice quicker than hot water. Sometimes alcohol is put into the pipes and set on fire, if the frozen part is near the surface. This generally does the work quickly.

CEMENT—HOW TO USE IT—SOME GOOD REFERENCE RULES.—
The Quality of Sand.—Use clean, sharp sand. Sand mixed with loam
will set slowly. Avoid fine sand. Mix damp sand always with dry
cement. If both the cement and sand are dry, don't add water until
the mortar is wanted. Use two parts sand to one part cement. Equal
parts of each are better for cisterns, cellars, etc.

About Concrete.—In laying cellar floors, or similar work, any water or dampness must be carefully guarded against. Cements which harden quickly in air, are not worth much in water.

To Put Down Concrete.—Dampen and stamp the concrete, using a rammer as stamper. Finish with a trowel. Never use soft cement. Artificial stone is made this way.

Brick and Stone Work.—The best mortar is made of cement and coarse sand. Cement may also be mixed with lime mortar for plastering and other purposes. Good cement is not injured by age, if kept in a dry place. Lumps are caused by exposure to dampness.

TO OBTAIN THE APPROXIMATE WEIGHT OF CAST IRON.—Rule.
—Square the diameter, multiply by 2.46. This equals the weight of a cast iron round bar one foot long.

TO FIND THE WEIGHT OF A COLUMN.—Subtract the weight of the inside diameter from the weight of the outside diameter. The square of the diameter divided by 5 equals the weight of a circular cast iron pipe one inch thick.

WEIGHT OR WROUGHT IRON—ROUND BARS.—Rule.—Multiply the square of the diameter, in inches, by the length, in feet; multiply this by 2.6. The answer will be in pounds.

SQUARE AND FLAT IRON.—Rule.—Multiply the area of the end, in inches, by the length, in feet; and this by 3.32. Answer in pounds.

HYDRAULIC INFORMATION.—A gallon of water, by U. S. standard, weighs 8 1-3 pounds, and contains 231 cubic inches. A cubic foot of water contains 1,728 cubic inches, or 7½ gallons, and weighs 62½ pounds.

Doubling the diameter makes the capacity four times as great.

SOME FACTS ABOUT GAS.

From a jet 1-33 of an inch in diameter and a flame of 4 inches, a cubic foot of good gas will burn in 66 minutes.

Large burners will require from six to ten cubic feet per hour. External lights require about five cubic feet per hour, and internal lights about four cubic feet.

HOW TO TEST THE PURITY OF WATER.—By the following method the color, taste, purity and odor of water can be determined: Take a large colorless glass bottle and fill it with water; look at some black object through the water. Then pour out some of the water, leaving the bottle only about half full; then the bottle should be corked and placed in a warm place for a few hours; then, after shaking the bottle, remove the cork and smell the air in the bottle. The water should not be used for domestic purposes, if it has any smell, especially if the odor is sickening. If the water is heated an odor will develop that would not otherwise appear. Even if water, fresh from the well, contains a large amount of rotten organic matter, it will be tasteless. All water used for domestic purposes should be tasteless, even after it is heated.

HOW TO PRODUCE A VARIETY OF COLORS IN PAINTS.

There has been much discussion as to what are the primary colors. There are only three, blue, red and yellow. The secondaries are green, purple and orange. From these many shades or tints can be made.

The following is an accurate statement of formulas for mixing paints or printing inks:

BROWN.—Three parts of red paint, two of black and one of yellow. OLIVE BROWN.—One part of lemon yellow, and three parts burnt umber.

BISMARCK BROWN.—Equal parts of carmine, crimson lake and gold bronze. If a light shade is sought, use vermillion instead of carmine.

LIGHT BUFF.-Yellow ocher, tinted with white.

DEEP BUFF.—A little red added to light buff.

BRICK.—One part each of red and white and two parts of yellow ocher.

CHOCOLATE COLOR.—Add lake or carmine to burnt umber; or take Indian red and black to form a brown; then add yellow to get the shade.

CANARY.—Five parts of white and three parts lemon yellow.

COPPER.—One part red, two parts yellow, and one part black.

CHESTNUT.—Two parts red; one, black; and two, chrome yellow.

CITRON.—Three parts red; two, yellow; one, blue.

CREAM.—Five parts white; two, yellow; one, red.

CLARET.-Red and black. Carmine and blue.

DOVE.-Red, white, blue, yellow.

DRAB.-Nine parts white, one part umber.

CLAY DRAB.—Raw sienna, raw umber, and white lead, equal parts of each. Shade with chrome green.

FAWN.—Eight parts white; one, red; two, yellow; one of amber.

FLESH.—Eight parts white; three, red; three, chrome yellow.

GRASS GREEN.-Three parts yellow, one Prussian blue.

BRONZE GREEN.—Five parts chrome green; one, black; one, umber.

WILLOW GREEN.-Five parts white; two, verdigris.

GREEN.—Blue and yellow; or black and yellow.

BOTTLE GREEN.—Dutch pink and Prussian blue for a ground; glass with yellow lake.

GOLD.—White and yellow, shaded with white and blue.

MEDIUM GRAY.—Four parts of white to one of black.

FRENCH GRAY.—White, shaded with ivory black.

LEAD.-Eight parts of white; one, blue; and one part black.

LEMON.—Five parts of yellow, and two of white.

LILAC.-Four parts of red, three parts white, and one part blue.

LIGHT GRAY.—Nine parts white; one, blue, and one part black.

MAROON.—Three parts carmine and two parts yellow.

OAK .- Five parts white; two, yellow; one, red.

OLIVE.—Eight parts yellow; one, blue, and one part black.

PLUM.—Two parts white; one, blue; one, red.

PEACH BLOSSOM.—Eight parts white, one red, one blue and one part vellow.

PURPLE.—Same as lilac, but different proportion, about two parts of blue.

PEARL.—Equal proportion of white, black and red.

FRENCH RED.—Indian red lightened with vermillion and glazed with carmine.

ROSE.—Five parts white; two, carmine.

CARNATION RED.—Three parts lake; one, white.

PORTLAND STONE.—Three parts raw umber; three, yellow ocher; one, white.

STONE.—Five parts white; two, yellow; one, burnt umber.

STRAW.-Five parts yellow; two, white; one, red.

SALMON.—Five parts white; one, yellow; one, umber, and one part red.

SNUFF.-Two parts yellow; one, vandyke brown.

TAN.—Five parts of burnt sienna; two, yellow; one, raw umber.

WINE .- Two parts ultra-marine blue; three, carmine.

VIOLET.-Same as lilac, with more red.

YELLOW LAKE.—Equal parts of umber and white, Naples yellow and scarlet lake; then glaze with yellow lake.

COLORS—WHAT THEY MEAN.—White is an emblem of light, purity, innocence, life, joy, faith, and not tainted. It indicates integrity in a judge, moral purity in a woman, and humility in the sick.

Red signifies fire, divine love, a ruby and loyalty. White and red roses express love. This symbol is gotten from the fact that red blood is from the heart. It is also used in a bad sense of hatred, love of evil.

Green is represented by the emerald. It is a color of hope, as the color of the palm.

Black is indicative of despair, despondency, mourning, darkness, wickedness and evil.

Yellow or gold is symbolic of the sun, the goodness of God, of faithfulness. In a bad sense it is indicative of jealousy and deceit.

Blue, trace, expresses the firmament, heaven, truth, fidelity and constancy. It is represented by the sapphire.

Violet signifies love and truth, passion or suffering. Violet is represented by the amethyst.

Purple and scarlet have a celestial origin, and indicate things good and true.

HOW TO MAKE LUMINOUS PAINT.—This is a very useful paint, and can be made in the following manner: Simply take some oyster shells and clean them thoroughly in warm water; they should be put into the fire for about half an hour and then taken out to cool. When they are quite cool they should be pounded very fine and the gray parts taken away, which are of no use. The powder should then be put in a chemist's melting pot, with flour and sulphur in alternate layers. The lid is then put on and cemented with a stiff paste made of sand and beer. After it is dry, it should be put over the fire and baked for an hour. The lid should not be opened until quite cool, and when the lid is taken off the product should be white. All the gray parts must then be separated, as they are not luminous. A sifter should then be made in the following way: Get a pot and put a piece of very fine muslin loosely across it and tie with a string; the powder is then put into the top and raked about until there is nothing left but the coarse powder; the pot is then opened and you have a very small powder; this is then mixed into a thin paint with gum water, as two thin applications are better than a thick one.

By following the above directions, you will have a paint which will remain luminous far into the night, if exposed to the light during the day.

GLAZING AND PAINTING.

Painters usually estimate their work by the square yard, and the cost thereof depends on the number of coats and the quality of work and surface to be painted.

If only one coat is to be given, it will take about 20 pounds of lead and 4 gallons of oil for each 100 square yards. If two coats are to be applied, it will take nearly 40 pounds of lead and 4 gallons of oil. The third coat requires as much as the first two together.

Four yards can be covered with one pound of paint, in giving the

first coat, and about six yards in giving each additional coat. It requires one pound of putty for stopping to every 20 yards. In giving the first coat, 12 yards can be covered with one pound of pitch and one gallon of tar, and 17 yards each additional coat. A square yard of new brick wall requires, for the first coat of paint in oil, % pound; 3 pounds for the second, and 4 pounds for the third.

In putting the first coat of paint on the outside of a building, 100 yards is considered a day's work, 80 yards in giving the second and third coat. A door, including casings, will make from 8 to 10 yards of painting, or about 5 yards to a door without the casings. A window makes about 2½ or 3 yards.

We buy window glass by the box, which contains about 50 square feet, whatever the size of the panes. Ordinary window glass is about 1-16 of an inch thick, and double thick window glass $\frac{1}{16}$ of an inch. The tensile strength of common glass is from 2,000 to 3,000 pounds per square inch, and its crushing strength approximately 8,000 pounds.

When clear or double thick glass is used in glazing skylights, it should be from 15 to 30 inches in length, and from 9 to 15 inches wide. There should be a lap of 1½ inches for all joints. Fluted or rough plate gass is the best for skylights. The following is a good guide to go by for thickness in proportion to the size: 156x94 will require glass ½ inch thick; 20x100 will require glass about ¾ inch thick; 15x60 will require glass about ¼ inch thick; when the size is about 12x48 the glass should be about 3-16 of an inch thick.

The polished French plate window glass is the best glass made and can be bought in any size. The larger the plate the more per square foot on account of the difficulty in rolling large plate.

EASY WAY TO ADD FIGURES.

In adding begin at the right, as usual. Add each column. The sum of the numbers in the first column is 18; the second 15, and so on. Add the results of each column, and the final answer will result. Take these figures for example:

\$2,056.84	18
4,693.21	15
7,520.37	18
5,439.26	19
·	15
\$19,709.68	18

\$19,709,68

To be sure you are correct, you add the columns from the top downward..

To find the circumference of a circle, multiply the diameter by 3.1416. To find the diameter of a circle, multiply the circumference by .3183. To find the area of a circle, multiply the circumference by one-fourth

To find the area of a circle, multiply the circumference by one-fourth the diameter.

To find the surface of a sphere, multiply the circumference by the diameter.

To find the contents of a sphere, multiply the cube of the diameter by .5236.

To find the surface of a cube, multiply the square of the length of one of its sides by six.

An easy way to find the contents of any irregular body is to immerse the body in a vessel full of water, and measure the quantity of water displaced.

NUMBER OF YEARS SEEDS RETAIN VITALITY.

The number of years seeds retain their vitality is approximately as follows:

an Ionown.							
Vegetable.	Y	ear	8.	Vegetable.	Y	ear	8.
Artichoke,	5	to	6	Onion,	2	66	3
Asparagus,	2	"	3	Okar,	3	66	4
Beans,	2	"	3	Parsley,	2	"	3
Beets,	3	66	4	Parsnip,	2	66	3
Carrots,	2	44	3	Pepper,	2	44	3
Cabbage,	4	66	5	Pumpkin,	8	"	10
Cauliflower,	5			Pea,			4
Celery,	4	"	5	Radish,	4	44	5
Corn (on cob),	2	66	3	Rhubarb,	3	46	4
Cucumber,	8	"	10	Squash,	5	66	6
Cress,	3			Spinach,			
Endive,				Turnip,			
Egg Plant,	3			Tomato,			
Lettuce,				HERBS.			
Leek,		66	3	Amise,	3	to	4
Melon,				Caraway,			
Mustard,		46		Sage,			3
•			,				

QUANTITY OF SEED REQUIRED TO AN ACRE.

Kind.	(Jua	ntit	y	Kind		Qua	ntit	y.
Wheat,	11/4	to	2	bu.	Potatoes,	5	to	10	bu.
Barley,	11/2	66	21/2	46	Brown Corn,	1	"	11/2	. "
Oats,	2	"	4	66	Timothy,	12	**	21	qts.
Rye,		"	2	**	Mustard,	8	"	19	46
Buckwheat,			11/2	44	Herb Grass,	12	"	16	"
Millet,	1	66	11/2	66	Flat Turnip,	2	66	3	lbs.
Corn,	1/4	66	1	44	Red Clover,	10	"	16	66
Beans,	1	"	2	"	White Clover,	3	46	4	"
Peas,	21/2	66	31/2	"	Blue Grass,	10	66	15	66
Hemp,	1	"	11/2	44	Orchard,	20	66	30	44
Flax,	1/2	"	2	46	Carrots,	4	66	5	46
Rice,	2	"	$2\frac{1}{2}$	66	Parsnips,	6	66	8	"
QUANTITY PER	ACR	E V	VHE	N F	PLANTED IN ROWS	OF	R DR	ILI	s.

Broom corn,	1	to	11/2	bu. Carrots,	2	to	27/2	ms.
Beans,	11/2	"	2	bu. Parsnips,	4	"	5	ībs.
Peas,	11/2	66	2	bu. Beets,	4	66	6	ībs.
Onions,	4	66	5	bu.				

BUSHEL OF WHEAT.—60 ibs. should yield about 48 ibs. of flour, 8 ibs. of shorts and 4 ibs. of bran. Flour is best when made of grain, cut before it becomes fully ripe; it is whiter and softer and commands higher prices. Coarse and thick husked grain yields more bran and less flour.

THE YIELD OF VARIOUS VEGETABLES PER ACRE, IN POUNDS.

Lbs. per	Acre.	Lbs. per	Acre.
Plums,	2,000	Pears,	5,000
Beans,	2,100	Cabbages,	10,900
Barley,	1,600	Carrots,	6,800
Cherries,	2,100	Cinque-foil gr.,	9,600
Apples,	8,400	Parsnips,	11,200
Hay,	4,100	Onions,	2,800
Hops,	440	Oats,	1,810
Turnips,	8,420	Peas,	1,920
Grass,	7,000	Mgl. Wurzel,	22,000
Potatoes,	7,500	Vetches, Grn.,	9,800
Wheat	1,220		

THE AVERAGE AMOUNT OF SHRINKAGE.

The following is the average amount of shrinkage during five months from time of harvest, taking into consideration dryage and rot:

Name of Article.	Amount of Shrinkage.
Wheat,	5 per cent.
Corn,	17 per cent.
Potatoes,	28 per cent.

THE HEIGHTHS TO WHICH TREES GROW.

It has been noticed that trees grow approximately as follows, in ten years:

Kind of Tree.	Dian	neter.	Feet High.
Birch,	. 8 i	nches.	17
Elm,	. 8	**	17
Butternut,	. 8	66	17
Black Walnut,	. 8	**	17
Chestnut,	. 8	66	17
White Ash,	. 8	44	17
Larch,	. 61/2	44	21
Ash-Leaf Maple,	. 5-6	foot	17
White Maple,	. 5-6	66	17
Yellow Willow,	. 11/4	44	29
White Willow,	. 11/	"	33

ROPE STRENGTH OF.

'The following weights measure the strength of good hemp ropes of various sizes:

	Circumference	of Ropes.	Weight.
2% inch,	,		1,510
21/2 inch.	,		1,248
2¼ inch,	,		1,010
2 inch,			798
1% inch,	,		610
11/2 inch,	,		445
1¼ inch,	,	• • • • • • • • • • • • • • • • • •	310
1 inch,		• • • • • • • • • • • • • • • • • • • •	198

APPROXIMATE AGE BIRDS ATTAIN.

Name of Bird.	Age in	Year
Wren,		3
Thrush,		10
Blackbird,	• • • • • •	10
Robin,	• • • • • •	10
Pheasant,		15
Partridge,		15
Goldfinch,		15
Blackcap,		15
Lark,		18
Nightingale,		18
Linnet,		23
Crane,		24
Skylark,		30
Sparrow Hawk,		40
Pelican,		50
Heron,	• • • • •	80

THE VALUE OF FOREIGN MONIESIN UNITED STATESCURRENCY.

The pound sterling of England is valued at \$4.84; crown, \$1.21; shilling, 24 cents; guinea, \$5.05; Napoleon of France, \$3.84; franc, 19 1-3 cents; guilder of Netherlands, 40 cents; five-franc, 96 cents; thaler of Saxony, 68 cents; ducat of Austria, \$2.28; doubloon of Spain, \$15.54; florin of Austria, 48½ cents; real of Spain, 5 cents; rouble, 75 cents; five roubles of Russia, \$3.95; franc of Belgium, 19 1-3 cents; crown of Tuscany, \$1.05½; ducat of Bavaria, \$2.27; franc of Switzerland, 19 1-3 cents.

UNITED STATES HOMESTEAD LAW AND LAND MEASURE.

A township consists of 36 sections, each section being a mile square. A section consists of 640 acres. A quarter-section, half a mile square, is 160 acres. One-eighth of a section, one-half a mile long, north and south, and one-fourth of a mile wide, is 80 acres. One-sixteenth of a section, one-fourth of a mile square, is 40 acres. The sections are numbered from 1 to 36, commencing at the northeast corner of the township.

TOWNSHIP.

6	5	4	8	2	×
7	8	9	10	11	12
18	17	16	15	14	18
19	20	21	22	28	24
80	29	28	27	26	25
81	82	88	84	35	86

SECTION.

N. W.	N. E.
s. w.	S. E.

The sections are divided into quarters, as in section one, and are named by the cardinal points. The quarters are divided in the same way. In describing a 40-acre lot, you would say: The south half of the west half of the southwest quarter of section 1 in township 24, north of range 7 west, or as the case may be; it will sometimes fall short and sometimes overrun the number of acres it is supposed to contain.

HOMESTEAD EXEMPTION LAW.

Every citizen (and also one who has declared his intentions to become a citizen) is given the right, by law, to a homestead on surveyed lands. This right is given to the extent of a quarter section (160 acres), or a half-quarter section, which is equal to 80 acres. The quarter-sections, where they are in the class of low-priced lands, are held by law at \$1.25 per acre; while the latter, when high-priced lands, if sold to parties for cash, are held at \$2.50 per acre.

ARABIC AND ROMAN NUMERALS.

Arabic.	Roman.	Arabic.	Roman.
1,	. I	70,	LXX
2,	. II	80,	LXXX
3,	. III	90,	XC
4,	. IV	100,	. С
5,	. v	200	. CC
6,	. VI	300,	CCC
7,	. VII	400,	CD
8,	. VIII	500,	D
9,	. IX	600,	. DC
10,		700,	DCC
20,	. XX	800,	
30,		900	CM
40,		1,000,	
50,		2,000,	
60,		3,000,	

COMMERCIAL ABBREVIATIONS.

Amt., Amount.	C. O. D., Collect on Delivery.
Acet., Account.	Consgt., Consignment.
Ans., Answer.	Chgd., Charged.
Agrmt., Agreement.	Cwt., Hundred Weight.
Bot., Bought.	Cr., Creditor.
Bbls., Barrels.	Cts., Cents.
Brot., Brought.	Dr., Debtor.
Bal., Balance.	Doz., Dozen.
B. L., Bill of Lading.	D., Pence.
B. Rec., Bills Receivable.	Ds., Days.
B. Pay., Bills Payable.	Dft., Draft.
Cap., Capital.	Do., The Same.
Ck., Check.	Dis., Discount.
Certif., Certificate.	Du. B., Due Bill.
Com., Commission.	E. O. E., Errors and Omissions Ex-
Co., Company.	cepted.

	Pkg., Package.
Exch., Exchange.	P. A., Power of Attorney.
	Pol., Policy.
Frt., Freight.	Rec'ble., Receivable.
For'd., Forward.	Rec'd., Received.
Gal., Gallon.	Rect., Receipt.
Hhd., Hogshead.	R. B., Receipt Book.
I. B., Invoice Book.	Shipt., Shipment.
i. e., That is.	St. Dft., Sight Draft.
Inv., Invoice.	Sunds., Sundries.
Int., Interest.	T., Ton.
Invt'y. B., Inventory Book.	Ult. (Ultimo), The last month.
Inst., The present month.	Viz., Namely.
Ins., Insurance.	Yr., Year.
Leg., Ledger.	Yds., Yards.
L. & G., Loss and Gain.	@,At, or to.
Mftg., Manufacturing.	%, Per cent.
	V, Check Mark.
	No., Number.
	", Ditto, the same.
	1 ¹ , One and one-fourth.
P., Page.	1°, One and three-fourths.
Pay't., Payment.	%, Account.
	\$, Dollar.
Pd., Paid.	¢. , Cent.
	Tb., Pound.
	£, Pounds Sterling.
Ps., Pieces.	

OTHER ABBREVIATIONS.

Atty., Attorney.	Brig., Brigade; Brigadier.
A. D., In the year of our Lord.	B. C., Before Christ.
Anon, Anonymous.	B. A., Bachelor of Arts.
A. M., Before noon; Morning.	B. S., Bachelor of Science.
Ad., Advertisement.	Col., Colonel.
Adjt., Adjutant.	Com., Commerce; Committee.
Ad. v., At (or on) the value.	Cash, Money.
Agr., Agriculture.	Capt., Captain.
A. M., Master of Arts.	Clk., Clerk.

Cong., Congress.	P. S., Postcript.
Div., Dividend.	Pub., Publisher; Public.
Dist., District.	Ph. D., Doctor of Philosophy.
Dep., Deputy.	Per An., (Per Annum) by the year.
D. C., District of Columbia.	Per Cent., (Per centum) by the
D. D., Doctor of Divinity.	hundred.
Dept., Department.	Pop., Population.
Exch., Exchequer.	Pro tem., For the time being.
Esq., Esquire.	Prof., Professor.
	P. O., Postoffice.
Fahr., Fahrenheit.	P. M., Afternoon; Postmaster.
Fig Figure.	Pres., President.
	Ref., Reference; Reformed.
	Regr., Registrar.
	Rt. Hon., Right Honorable.
	Reg., Register; Regular.
	Rep., Representative.
	Regt., Regiment.
	Sec., Secretary; Section; Second.
	Sq. in., Square Inch.
	St., Saint; Street.
	Ster., Sterling.
Jr. or Jun.,Junior.	Sr., Sir or Senior.
Long., Longitude.	Supt., Superintendent.
Lieut., Lieutenant.	Surv., Surveyor.
hegis., Legislature.	Surg., Surgeon.
	Stat., Statute.
Maj., Major	Treas., Treasurer.
	Univ., University.
Messrs., Gentlemen.	U. S. A., United States of America,
Mos., Months.	United States Army. Vol., Volume,
Mrs., Mistress.	Vol., Volume.
	Vs.,(Versus) Against.
	Vice Pres., Vice President.
	Wt., Weight.
O. K.,Slang phrase for "All	Whf., Wharf.
correct."	Viz.,To wit.
Par., Paragraph.	&c., (Et ceters) and so forth.

FACTS ABOUT THE SUN, MOON, STARS AND EARTH.

The sun is the center of our solar system and is the source of light and heat. By its power of attraction it controls and holds all the planets and their satellites in their positions. Its distance is 92,000,000 miles from the earth; our planet receives only one two-billionth part of its heat.

If it were possible for a person on the earth to shout to one on the surface of the sun, allowing that sound travelled with the same speed as through the air, it would be fourteen years before the voice would be heard on the sun.

The most striking objects on the surface of the sun are the spots, which vary from a mere point to great surfaces that may cover an area of 100,000 square miles and are visible to the naked eye. They are continually changing in form and dimensions, much like clouds.

Astronomers believe these spots to be hollows in the luminous surface of the sun, filled with dense light-absorbing gases and vapors. Their depth appears to be from 3,000 to 10,000 miles. They are useful in showing the period of the sun's rotation. It was discovered some years ago that the changes in the sun's spots are periodical, and this discovery has been abundantly proved.

The spots are supposed to be cavities in this cloud-shell. Scientists teach that heat is supplied by the passing of portions of the mass of the sun from the gaseous state to the liquid or solid, or, in other words, that the sun is constantly cooling and giving up to us and the other planets the heat it contains.

THE SUN JUMPS A DAY.

Lying off the coast of New Zealand, in the South Pacific Ocean, is an island called Chatham Island. It is peculiarly situated and is one of the few places habitable on the globe where the day of the week changes. It is just on the line between dates. There, at 12, Sunday noon ceases and the Monday meridian (noon) instantly begins. That is, a man sits down to his Sunday dinner, and before he ceases it is Monday. There Saturday is Sunday, Sunday becomes Monday, and Monday develops into Tuesday. It has taken philosophers and geographers a

long time to settle this question: Where Sunday noon ceases and Monday noon begins, especially when a man is travelling west fifteen degrees an hour.

THE MOON.

The moon is a secondary planet, known as a "satellite" or attendant of the earth. While the sun is that "greater light" which rules the day, the moon is a "lesser light" to rule the night. The moon is much smaller than the earth, the surface of the earth being over thirteen times as great as the surface of the moon, and the volume of the earth being at least forty times that of the moon. Its average distance from the earth is about 240,000 miles.

While the moon accompanies the earth on its ceaseless journey around the sun, the moon itself is moving in its own orbit around the earth, each revolution occupying practically one month. The various "changes in the moon" are simply changes in its position with regard to the sun from our point of view.

Astronomers have proved, beyond any reasonable doubt, that the surface of the moon is entirely without water, and that the moon probably has no atmosphere; there is scarcely anything like refraction of light, and no clouds have ever been seen.

In regard to the influence of the moon upon the weather it may be said with great confidence that the moon has little if any effect upon the weather. In the words of a "poet":

"The Moon and the Weather
May change together;
But change of the Moon
Does not change the Weather.
If we'd no moon at all—
And that may seem strange—
We still should have weather
That's subject to change."

The solar system would indeed seem incomplete without the moon. Though dependent upon the sun for its light it aids and cheers us with its shining beauty, and by the moon the influence of the sun is completed and extended.

THE STARS.

The stars. What are those myriads of glittering points in the sky that captivate and dazzle us on a clear winter's night? Science does not hesitate to prepare for the investigation of this problem. While the astronomer may wonder and admire as he studies the vast infini-

tudes that are revealed by the powerful telescope, he has been able, within the past century, to reduce stellar astronomy to something like a science.

The stars have in all ages been distributed into groups or "constellations," but the origin of the names of these is not definitely known. The stars are of many different sizes and are different in color. Individual stars have appeared at times in the heavens and then have been lost to sight, and many of the stars set down in the catalogue of the ancients are now never seen. It is supposed that they may have been suns and that their light has become extinguished.

The planets of our own solar system are Jupiter, Uranus, Mercury, Neptune, Venus, Saturn and Mars. These planets describe an ellipse; all have a common focus at the center of the sun.

Mercury, the nearest planet, is 35,392,000 miles from the sun, while Saturn is distant over 872,000,000 miles.

THE EARTH.

The earth is a member of the small family of planets clustered and revolving around the sun. A close examination of the earth's crust and its organic formation shows that this globe, like every individual body in nature, had its period of gradual growth before its present perfect state. The very structure of the rocks proves a gradual formation. The continents rose by successive steps from the bosom of the ocean; their surface was wrinkled by mountain-chains rising one after the other; tribes of plants and minerals, different from the existing ones, succeeded each other during untold ages. These great phases of the existence of the earth, geology studies and describes. Physical geography considers the globe in its present condition, as the full grown earth, with man upon it in its state of highest perfection.

The diameter of the earth is a little over 7,900 miles. The equatorial diameter is somewhat greater than the polar diameter, proving that the earth is not a perfect sphere, but is slightly compressed at the poles and bulging about the equator. This form is accounted for by the effect of the rotation of the earth, the rapidity being greatest at the equator.

The earth, like the sun, is a warm body in the midst of the cold space of the heavens. It is almost certain that the interior of the earth is in a molten state or at least that its heat is very great. Geology manifests that mountain-chains were mostly formed by the uplifting of the layers of rock which compose the earth's crust. The general laws which regulate the inequalities of the earth's surface point to a

common geological cause, which may perhaps be found in the gradual cooling of our planet.

FACTS ABOUT THE BIBLE.

There is not a single date in the Bible from beginning to end.

The Bible contains 3,566,480 letters, 773,746 words, 31,173 verses, 1,189 chapters and 66 books. The word and occurs 46,277 times. The word come appears 1,900 times. The word Lord occurs 1,855 times. The word reverend occurs but once, which is in the 9th verse of the 111th Psalm. The middle verse is the 8th verse of the 118th Psalm. The twenty-first verse of the 7th chapter of Ezra contains all the letters of the alphabet, except the letter J. The longest verse is the 9th verse of the 8th chapter of Esther. The shortest verse is the 35th verse of the 11th chapter of St. John.

There are no names or words of more than six syllables. In Esther, the Deity is not mentioned.

The Bible has 66 books, 39 in the Old Testament and 27 in the New. It was written by 40 men and 105 miracles are recorded, 54 in the Old Testament and 51 in the New. About 1,305 editions of the Bible were published during the sixteenth century. In the sevententh and eighteenth centuries the Bible was translated and published in different languages at Rome. In the nineteenth century England and America have printed about 125,000,000, Protestant version. Other societies have printed about 16,000,000.

THE FATE OF THE APOSTLES.

The fate of the several apostles, which is not generally known, will be interesting to New Testament students. They are as follows:

- St. Jude was shot to death with arrows.
- St. Matthew was slain with the sword at a city called Ethiopia.
- St. Mark was dragged through the streets of Alexandria, Egypt, till he died.
 - St. Luke was hanged upon an olive tree in Greece.
- St. John was put into boiling oil at Rome, but he escaped death and afterward died at Ephesus.
- St.'Andrew was nailed to a cross, whence he preached unto the people till he expired.
 - St. Barnabas was stoned to death by Jews at Salania.

- St. Bartholomew was flayed alive by order of a barbarous king.
- St. James the Great was beheaded at Jerusalem.
- St. James the Less was thrown from a pinnacle of the temple and beaten to death with a club.
 - St. Matthias was stoned, then beheaded.
 - St. Paul was beheaded at Rome by the tyrant Nero.
 - St. Philip was hanged against a pillar at Hieropolis, a city of Phrygia.
- St. Thomas was pierced through the body with a lance at Caromandel, in the East Indies.
 - St. Simon Zealot was crucified in Persia.

THE TELEPHONE AND PHONOGRAPH.

In 1837, it was discovered that a bar of soft iron is magnetized by passing a current through a coil of wire surrounding it. In 1876, two men, Elisha Grey and G. Bell, entered specifications and made application at the patent office for a patent for a telephone, on the same day. Now, every hamlet and village and almost every house has a telephone. They have become a prominent factor almost indispensable in conducting business. Telephones are so constructed at present that a man in Chicago can hold a conversation with another in Boston, as if they were beside each other.

In 1877, Thos. Edison invented his phonograph, or sound writer. The principles are simple. Sound travels in waves, or vibrations.

Therefore, any sound can be reproduced if the vibrations are reproduced. In a phonograph a sharp needle point is attached to a guttapercha disk, which disk is at the bottom of the speaking tube. The tube gathers the sound waves, and these striking the rubber disk, make varied impressions on the wax cylinder, upon which the needle point works. This wax cylinder revolves slowly and in unison with the speaker's voice. Having filled a tube, what has been said can be reproduced by placing the point on the disk at the first impression thereon.

THE GOVERNMENT OF THE UNITED STATES.



The Government of the United States is divided into three departments: The Legislative, the Executive and the Judicial.

The Legislative power is vested in Congress, which consists of the Senate and the House of Representatives.

The House of Representatives is composed of members elected by the vote of each State, who hold office for two years. The number of Representatives from each State is in proportion to its population.

The Senate is composed of two members from each State, chosen by the Legislature thereof. They hold office for six years.

The Executive power is vested in the President, who, together with the Vice-President, chosen for the same term, holds office for four years. Both are elected by electors chosen by the people as stated above.

The number of electors of each State is equal to the number of Senators and Representatives to which the State may be entitled.

The revenue of the Government is derived, principally, from customs duties, the sale of public lands, and internal revenue taxes upon distilled spirits, fermented liquors, tobacco, etc.

In all the States the Governors and members of the Legislature are elected by the people. The judges are appointed by the Governor, or are elected by the Legislature, or they are elected by the people.

Territories are represented in the House of Representatives by one delegate, who takes part in the debates relating to the Territory, but is not entitled to a vote.

There are nine Executive Departments: The State, Treasury, War, Judicial, Post Office, Navy, Interior, Agricultural, and Commerce and Labor Departments. These departments are under the supervision of the respective Cabinet officers, who are appointed by the President.

The President is eligible for re-election without limitation, but thus far there has never been a second re-election.

The Judicial Power is vested in the Supreme Court, the Circuit and District Courts, called inferior courts. These constitute the National courts.

The judges, both of the Supreme and inferior courts, are appointed by the President, and hold office until death or removal.

In the States and Territories the form of Government is similar to that of the National Government. In all, the powers are divided into the legislative, the executive, and the judicial.

The Territorial Governors and judges are appointed by the President. The United States are divided, for judicial purposes and convenience, into nine circuits. For each circuit a judge, called a Circuit Judge, is appointed. Each of the Justices of the Supreme Court presides at a circuit court.

The circuits are sub-divided into fifty-eight districts, to which District Judges are appointed.

The Supreme Court consists of one Chief Justice and eight Associate Justices, any six of whom constitute a quorum.

THE PRESIDENTIAL ELECTION.

The President and Vice-President of the United States are elected by "Electors." These "Electors" are, under existing State laws, chosen by the qualified voters by ballot, on the first Tuesday after the first Monday in November in every fourth year preceding the year in which the Presidential term expires.

The Constitution of the United States prescribes that each State shall "appoint," in such manner as the Legislature thereof may direct, a number of electors equal to the whole number of Senators and Representatives to which the State may be entitled in Congress. No Senator or Representative or person holding an office of trust or profit under the United States shall be an elector. The Constitution requires that the day when electors are chosen shall be the same throughout the United States.

Article XII of the Constitution designates how the electors shall meet

and ballot. It also prescribes how Congress shall count their ballots, and announce the result.

The Constitution designates the requirements for President.

No person except a natural-born citizen or a citizen of the United States at the time of the adoption of this Constitution shall be eligible to the office of President; neither shall any person be eligible to that office who shall not have attained to the age of 35 years.

His term of office continues four years, and he swears to preserve, protect and defend the Constitution of the United States to the best of his ability. The President is Commander-in-Chief of the Army and Navy of the United States and of the militia of the several States whenever it is called into the actual service of the Union. And he may require in writing the opinion of the principal officers in each of the Executive Departments upon any subject which relates to the duties of their respective offices.

The President nominates, and after getting the advice and consent of the Senate, he appoints ambassadors, consuls and ministers to foreign countries; judges of the Supreme Court, and all such other officers of the United States whose appointments are not provided for in other ways or established by law.

He also has power to grant pardons for offenses against the United States, excepting in cases of impeachment; and has power, with the consent of the United States Senate, and by their advice, to make treaties if two-thirds of the Senators present concur.

He must sign bills passed by Congress before they can become law, but he may return, with his objections, any bill, order or resolution which he cannot approve, to the House where it originated. If he fails to sign it or to return it to Congress within ten days after its passage, it becomes a law even without his approval.

During the recess of the Senate, if a vacancy occurs, the President may give commissions to new appointees, which shall end at the close of the next session of the Senate.

He informs Congress of the State of the Union from time to time, and recommends such legislation as seems necessary and expedient. In emergencies or on extra occasions he may call together either House of Congress, or both, and if they do not agree as to the time of adjournment he may adjourn them as he thinks best.

The qualifications for Vice-President are the same as for President.

Presidential electors meet to vote on the second Monday in January following election. Congress shall count their votes on the second Wednesday of February.

The following is the order of succession to the Presidency:

In case of the removal, death, resignation or inability of both the President and Vice-President, then the Secretary of State shall act as President until the disability of the President or Vice-President is removed or a President is elected. If there be no Secretary of State, then the Secretary of the Treasury will act; and the remainder of the order of succession is: The Secretary of War, Attorney-General, Postmaster-General, Secretary of the Navy, and Secretary of the Interior. The acting President must, upon taking office, convene Congress, if not at the time in session, in extraordinary session, giving twenty days' notice.

DUTIES OF THE VICE-PRESIDENT.

The Vice-President is the President of the United States Senate, and in case of his resignation, removal, death or inability, the Senate may elect a presiding officer for the Senate, who shall also be President of the United States if from any cause a vacancy is created in that office. The Vice-President may be removed from his office on impeachment for, and conviction of, bribery, treason or other high crimes or misdemeanors. He cannot vote as presiding officer of the Senate on the question, except as a deciding vote. It is his duty also to open all certificates of election of the President and Vice-President of the United States in the presence of the assembled Senate and House of Representatives, and to superintend the counting of the votes accompanying such certificates. If no person has a majority of the votes, then from the persons having the highest numbers, not exceeding three, the House of Representatives chooses, by ballot, the President.

State elections are held in the various States as follows: Alabama and Kentucky, first Monday in August; Arkansas, first Monday in September; Georgia, first Wednesday in October; Louisiana, Tuesday after third Monday in April; Maine, second Monday in September; Oregon, first Monday in June; Rhode Island, first Wednesday in April; Vermont, first Tuesday in September. All others are on Tuesday after first Monday in November.

SALARIES OF UNITED STATES OFFICERS.

PRESIDENT, VICE-PRESIDENT, &c.: tary, \$2,250; two executive clerks,—President, \$50,000; Vice-President, \$2,000; stenographer, \$1,800; dent, \$8,000; President's private secretary, \$3,250; assistant secre-\$5,000; Chief Justice of the Su-

preme Court, \$10,500; Associate War, \$8,000; Chief Clerk, \$2,500; Justices of the Supreme Court, \$10,-000; United States Circuit Judges, United States District Judges, \$3,500 to \$5,000.

of State, \$8,000; First Assistant Secretary, \$4,500; Second and Third Assistants, each \$3,500; Chief Clerk, \$2,750; Examiner of Claims, \$3,500; Chief of Diplomatic Bureau, \$2,100.

TREASURY DEPARTMENT: -Secretary of the Treasury, \$8,000; First and Second Assistant Secretaries, each \$4,500; Chief Clerk, \$2,700; First and Second Comptrollers, each \$5,000; Commissioners of Customs, \$4,000; six Auditors, each \$3,600; United States Treasurer, \$6,000; Register of Treasury, \$1,-000; Comptroller of Currency, \$5,-000: Commissioner of Internal Revenue, \$6,000; Director of the Mint, \$4,500; Chief of Bureau of pointed by the President, and the Engraving and Printing, \$4,500; Chief of Bureau of Statistics, \$2,-400: Supervising Architect, \$4,500; Superintendent of U. S. Coast Sur-|ney-General, \$8,000; Solicitor-Genvey, \$6,000.

INTERIOR DEPARTMENT: - Secretary of the Interior, \$8,000; Assistant Secretary, \$3,500; Chief Clerk, \$2,700; Commissioner of General Land Office, \$4,000; Commissioner of Pensions. \$5,000: Commissioner of Patents, \$4,000; Commissioner of 500; Lieutenant-General, \$11,000; Indian Affairs, \$4,000; Commis- Major-General, \$7,500; Brigadiersioner of Education, \$3,000; Direc-General, \$5,500; Colonel, \$3,500; tor of Geological Survey, \$6,000; Lieutenant-Colonel, \$3,000; Major, Superintendent of Census, \$5,000.

WAR DEPARTMENT: -Secretary of \$1,500.

Judge Advocate General, \$5,500; Chief of Engineers, \$5,500; Chief Signal Officer, \$5,500.

NAVY DEPARTMENT: - Secretary STATE DEPARTMENT: - Secretary of the Navy, \$8,000; Superintendent of the Naval Observatory, \$5,000; Superintendent of the Nautical Almanac. \$3,500.

> Post OFFICE DEPARTMENT: -Postmaster-General, \$8,000; three assistants, each \$3,500; Superintendent of Foreign Mails, \$3,000: Superintendent of Money Order System, \$3,000.

> POSTMASTERS:-Postmasters are divided into four classes: First class, \$3,000 to \$6,000, except New York City, which is \$8,000; second class, \$2,000 to \$3,000; third class, \$1,000 to \$2,000; fourth class, \$1,-000 or less.

> The first three classes are apfourth class by the Postmaster-General.

> DEPARTMENT of JUSTICE: -Attoreral, \$7,000; two Assistant Attorney-Generals each \$5,000.

> AGRICULTURAL DEPARTMENT: --Secretary of Agriculture, \$8,000; Commissioner of Agriculture \$3,-000.

> ARMY OFFICERS: -General, \$13,-\$2,500; Captains, \$2,000, Chaplain,

590 THE GOVERNMENT OF THE UNITED STATES.

000; Vice-Admiral, \$9,000; Rear- United States of Columbia, Bel-Admiral, \$6,000; Commodore, \$5,- gium, Netherlands, Sweden, Nor-000; Captains, \$4,500; Commander, way, Venezuela and Argentine \$3,500; Lieutenant-Commander, \$2,- Republic, 800; Lieutenant, \$2,400.

DIPLOMATIC APPOINTMENTS: — Ministers to Great Britain, France, livia, Roumania, Germany and Russia, \$17,500; to Greece, \$6,500; to Paraguay and Japan, China, Spain, Austria, Italy, Uruguay, \$5,000; Brazil and Mexico, \$12,000; to eral receive from \$2,500 to \$6,000. Chili, Peru and Central America,

NAVY OFFICERS: -Admiral, \$13,-| \$10,000; to Turkey, \$10,000; to \$7,500; to Liberia, Switzerland, Denmark, Portugal, Siam, Persia, Corea, Havti, Bo-Servia and Consuls-Gen-

PATRIOTIC WAR SONGS.

MARCHING THROUGH GEORGIA.

HENRY CLAY WORK.

Bring the good old bugle, boys! we'll sing another song—Sing it with the spirit that will start the world along—Sing it as we used to sing it, fifty thousand strong,
While we were marching through Georgia.

CHOBUS:—"Hurrah! hurrah; we bring the Jubilee!

Hurrah! hurrah! the flag that makes you free!"

So we sang the chorus from Atlanta to the sea,

While we were marching through Georgia.

How the darkies shouted when the heard the joyful sound! How the turkeys gobbled which our commissary "found"! How the sweet potatoes even started from the ground, While we were marching through Georgia.

Chorus:—Hurrah! hurrah! etc.

Yes, and there were Union men who wept with joyful tears, When the saw the honored flag they had not seen for years; Hardly could they be restrained from breaking forth in cheers, While we were marching through Georgia.

CHORUS:—Hurrah! hurrah! etc.

"Sherman's dashing Yankee boys will never reach the coast!"
So the saucy rebels said, and 'twas a handsome boast;
Had they not forgot, alas! to reckon with the host,
While we were marching through Georgia.
CHORUS:—Hurrah! hurrah! etc.

So we made a thoroughfare for Freedom and her train, Sixty miles in latitude—three hundred to the main; Treason fled before us, for resistance was in vain,

While we were marching through Georgia.

CHORUS:—Hurrah! hurrah! etc.

We are tired of war on the old camp-ground;
Many are dead and gone,
Of the brave and the true, who've left their homes,
Others have been wounded long.
CHORUS:—Many are the hearts, etc.

We've been fighting to-day on the old camp-ground, Many are lying near, Some are dead and some are dying, Many are in tears!

CHORUS:—Many are the hearts that are weary to-night,
Wishing for the war to cease;
Many are the hearts looking for the right,
To see the dawn of peace;
. Dying to-night, dying to-night, .
. Dying on the old camp-ground.

WHEN SHERMAN MARCHED DOWN TO THE SEA.

Our camp-fires shown bright on the mountain That frowned on the river below,
While we stood by our guns in the morning,
And eagerly watched for the foe.
When a rider came out from the darkness
That hung over mountain and tree,
And shouted, "Boys, up and be ready,
For Sherman will march to the sea.

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How the sweet potatoes even started from the ground,
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When the saw the honored flag they had not seen for years;
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So we made a thoroughfare for Freedom and her train, Sixty miles in latitude—three hundred to the main; Treason fied before us, for resistance was in vain, While we were marching through Georgia.

CHORUS:—Hurrah! hurrah! etc.

TRAMP! TRAMP! TRAMP!

DR. GEORGE F. ROOT.

In the prison-cell I sit
Thinking, Mother dear, of you,
And our bright and happy home so far away;
And the tears they fill my eyes,
Spite of all that I can do,
Tho' I try to cheer my comrades and be gay.

CHORUS:—Tramp, tramp, tramp! the boys are marching,
Cheer up, comrades, they will come,
And beneath the starry flag,
We shall breathe the air again,
Of the free-land in our own beloved home.

In the battle-front we stood,
When their fiercest charge was made,
And they swept us off a hundred men or more;
But, before we reached their lines,
They were beaten back dismayed,
And we heard the cry of victory, o'er and o'er.
Chobus:—Tramp, &c.

So, within the prison-cell,

We are waiting for the day

That shall come to open wide the iron door;

And the hollow eye grows bright,

And the poor heart almost gay,

As we think of seeing home and friends once more.

Chorus:—Tramp, &c.

THE BATTLE-CRY OF FREEDOM.

DB. GEORGE F. BOOT.

As sung by the Hutchinson Family, at the Great New York Mass Meeting of 1861.

Yes, we'll rally round the flag, boys, we'll rally once again, Shouting the battle-cry of freedom! We will rally from the hill-side, we will gather from the plain, Shouting the battle-cry of freedom! CHORUS:—The Union forever, hurrah! boys, hurrah!

Down with the traitors, up with the stars;

While we rally round the flags, boys, rally once again,

Shouting the battle-cry of freedom!

We are springing to the call of our brothers gone before,
Shouting the battle-cry of freedom!

And we'll fill the vacant ranks with a million freemen more,
Shouting the battle-cry of freedom!

CHORUS:—The Union forever, &c.

We will welcome to our numbers the loyal, true and brave, Shouting the battle-cry of freedom!

And altho' they may be poor, not a man shall be a slave, Shouting the battle-cry of freedom!

CHORUS:—The Union forever. &c.

So we're springing to the call, from the East and from the West, Shouting the battle-cry of freedom!

And we'll hurl the rebel crew from the land we love the best, Shouting the battle-cry of freedom!

CHORUS:—The Union forever, &c.

TENTING ON THE OLD CAMP GROUND.

We're tenting to-night on the old camp-ground, Give us a song to cheer Our weary hearts, a song of home, And friends we love so dear!

CHORUS:—Many are the hearts that are weary to-night,
Wishing for the war to cease;
Many are the hearts looking for the right,
To see the dawn of peace;
. | Tenting to-night, tenting to-night, |.
. | Tenting on the old camp-ground. |

We've been tenting to-night on the old camp-ground,
Thinking of days gone by;
Of the loved ones at home that gave us the hand,
And the tear that said "good-bye."
CHOBUS:—Many are the hearts, etc.

We are tired of war on the old camp-ground;
Many are dead and gone,
Of the brave and the true, who've left their homes,
Others have been wounded long.
CHORUS:—Many are the hearts, etc.

We've been fighting to-day on the old camp-ground, Many are lying near, Some are dead and some are dying, Many are in tears!

CHORUS:—Many are the hearts that are weary to-night,
Wishing for the war to cease;
Many are the hearts looking for the right,
To see the dawn of peace;
Dying to-night, dying to-night,

Dying on the old camp-ground.

WHEN SHERMAN MARCHED DOWN TO THE SEA.

Our camp-fires shown bright on the mountain That frowned on the river below,
While we stood by our guns in the morning,
And eagerly watched for the foe.
When a rider came out from the darkness
That hung over mountain and tree,
And shouted, "Boys, up and be ready,
For Sherman will march to the sea.

Then cheer upon cheer for bold Sherman,
Went up from each valley and glen,
And the bugles re-echoed the music
That came from the lips of the men—
For we knew that the stars on our banners
More bright in their splendor would be,
And that blessings from Northland would greet us,
As Sherman marched down to the sea.

Then forward, boys; forward to battle,
We marched on our wearisome way,
And we stormed the wild hills of Resaca,
God bless those who fell on that day!
Then Kenesaw, dark in its glory,
Frowned down on the flag of the free;
But the East and the West bore our standard,
As Sherman marched down to the sea.

Still onward we pressed till our banner Swept out from Atlanta's grim walls, And the blood of the patriot dampened The soil where the traitors' flag falls; But we paused not to weep for the fallen Who slept by each river and tree; Yet we twined them wreaths of the laurel, As Sherman marched down to the sea.

Proud, proud was our army that morning,
That stood by the cypress and pine,
When Sherman said: "Boys, you are weary;
This day fair Savannah is thine."
Then sang we a song for our chieftain,
That echoed o'er river and lea,
And the stars on our banners shone brighter
When Sherman marched down to the sea.

ON, ON, ON, THE BOYS CAME MARCHING.

Tune, "Tramp! Tramp! Tramp!"

O, the day it came at last,
When the glorious tramp was heard,
And the boys came marching fifty thousand strong.
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And we grasped each other's hands, Though we uttered not a word, As the booming of their cannon rolled along.

Chorus:—On, on, on, the boys came marching,
Like a grand, majestic sea;
And they dashed away the guard from the heavy iron door,
And we stood beneath the starry banner, free.

O, the feeblest heart grew strong,
And the most despondent sure,
When we heard the thrilling sounds we loved so well,
For we knew that want and woe,
We no longer should endure,
When the hosts of freedom reached our prison cell!
CHORUS:—On. on. on. &c.

O, the war is over now,
And we're safe at home again.

And the cause we've fought and suffered for is won;
But we never can forget,
'Mid our woes and 'mid our pain,

How the glorious Union boys came tramping on!
Chorus:—On, on, on, &c.

George F. Root.

THE STAR-SPANGLED BANNER.

FRANCIS SCOTT KEY.

O, say can you see, by the dawn's early light,
What so proudly we hail'd, at the twilight's last gleaming?
Whose broad stripes and bright stars through the perilous fight,
O'er the ramparts we watch'd, were so gallantly streaming?
And the rockets' red glare, the bombs bursting in air,
Gave proof through the night that our flag was still there;
O, say, does that Star-spangled Banner yet wave,
O'er the land of the free, and the home of the brave?

On the shore dimly seen through the mists of the deep, Where the foe's haughty host in dread silence reposes, What is that which the breeze, o'er the towering steep, As it fitfully blows, half conceals, half discloses? Now it catches the gleam of the morning's first beam, In full glory reflected, now shines on the stream: 'Tis the Star-spangled Banner. O, long may it wave O'er the land of the free and the home of the brave!

And where is that band, who so vauntingly swore
That the havoc of war and the battle's confusion,
A home and a country, should leave us no more?
Their blood has wash'd out their foul footsteps' pollution.
No refuge could save the hireling and slave,
From the terror of flight or the gloom of the grave;
And the Star-spangled Banner in triumph doth wave,
O'er the land of the free and the home of the brave!

O, thus be it ever, when freemen shall stand,
Between their lov'd homes and the war's desolation;
Blest with vict'ry and peace, may the Heaven-rescu'd land
Praise the Power that hath made and preserv'd us a nation!
Then conquer we must, when our cause it is just,
And this be our motto—"In God is our trust;"
And the Star-spangled Banner in triumph shall wave
O'er the land of the free and the home of the brave.

WHEN JOHNNY COMES MARCHING HOME.

GILMORE.

When Johnny comes marching home again,
Hurrah! Hurrah!
We'll give him a hearty welcome then,
Hurrah! Hurrah!

CROBUS:—The men will cheer, the boys will shout,

The ladies they will all turn out,

And we'll all feel gay

When Johnny comes marching home.

The old church bell will peal with joy, Hurrah! Hurrah!

To welcome home our darling boy, Hurrah! Hurrah!

The village lads and lasses say

With roses they will strew the way.

And we'll all feel gay
When Johnny comes marching home.

Chorus:-The men will cheer, &c.

Get ready for the jubilee, Hurrah! Hurrah!

We'll give the hero three times three, Hurrah! Hurrah!

The laurel wreath is ready now,

To place upon his loyal brow,

And we'll all feel gay

When Johnny comes marching home.

CHORUS:—The men will cheer, &c.

Let love and friendship on that day, Hurrah! Hurrah!

Their choicest treasures then display.

Hurrah! Hurrah!

And let each one perform some part

To fill with joy the warrior's heart,

And we'll all feel gay

When Johnny comes marching home.

CHORUS:-The men will cheer, &c.

WHEN THIS CRUEL WAR IS OVER.

CHARLES CARROLL SAWYER.

Dearest love, do you remember?
When we last did meet,
How you told me that you loved
me,
Kneeling at my feet?

Oh! how proud you stood before me,
In your suit of blue,
When you vowed to me and country,
Ever to be true.

CHORUS-

Weeping, sad and lonely, Hopes and tears how vain! Yet praying when this cruel; war is over,

Praying, that we meet again!

When the summer breeze is sighing

Mournfully along:

Or when autumn leaves are falling. Sadly breathes the song.

Oft in dreams I see thee lying On the battle plain.

Lonely, wounded, even dying: Calling, but in vain.

Chorus—Weeping, &c.

If amid the din of battle Nobly you should fall,

Far away from those who love you, None to hear you call-Who would whisper words of comfort. Who would soothe your pain?

CHORUS-Weeping, &c.

But our country called you, darling,

Angels cheer your way;

Ah! the many cruel fancies

Ever in my brain.

While our nation's sons are fighting,

We can only pray. Nobly strike for God and Freedom.

Let all nations see

How we love our starry banner, Emblem of the free.

CHORUS-Weeping, &c.

O, WRAP THE FLAG AROUND ME, BOYS.

O, wrap the flag around me, boys; O, I had thought to greet you, boys, To die were far more sweet. With Freedom's starry emblem, When to our starry banner, boys,

To be my winding sheet. In life I loved to see it wave-And follow where it led: But now my eyes grow dim; my

CHORUS-

O, wrap the flag around me,

To die were far more sweet, With Freedom's starry banner, boys.

To be my winding sheet.

On may a well won field, The trait'rous foe should yield; But now, alas! I am denied My dearest earthly prayer-You'll follow and you'll meet the foe.

But I shall not be there. Would clasp its last bright shred. CHORUS-O, wrap the flag, etc.

> But though my body moulder, boys. My spirit will be free,

> And every comrade's honor, boys, Will still be dear to me.

> There, in the thick and bloody ight

Ne'er let your ardor lag. For I'll be there, still hov'ring near, CHORUS-O, wrap the flag, etc.

Above the dear old flag.

JUST BEFORE THE BATTLE, MOTHER.

Just before the battle, mother, I am thinking most of you; While upon the field we're watching,

With the enemy in view: Comrades brave are 'round me ly-

Filled with thoughts of home and God:

For well they know that on the morrow.

Some will sleep beneath the sod.

CHORUS-

Farewell, mother, you may never Press me to your heart again, But, oh, you'll not forget me, mother.

If I'm numbered with the slain!

How I long to see you mother, And the loving one's at home! But I'll never leave our banner. Till in honor I can come: Tell the traitors all around you. That their cruel words we know, In ev'ry battle kill our soldiers, By the help they give the foe. CHORUS-Farewell, mother, &c.

Hark! I hear the bugle sounding, 'Tis the signal for the fight; Now may God protect us, mother, As He ever does the right; Hear the "Battle-cry of Freedom,"

How it swells upon the air;

Oh, yes, we'll rally round our standard.

Or we'll perish nobly there. CHORUS-Farewell, mother, &c. -Dr. George F. Root.

ON THE FIELD OF BATTLE, MOTHER.

A young man in the Nashville hospital, wounded in the first fight at Vicksburg, when asked by a gentleman if he had a Testament, said, "Yes, but my eyes are growing dim, and I can't see to read such fine print now." The gentleman gave him his, which was larger type, in exchange. In the young soldier's Testament were written these words: "LAWSON WOOD, FROM YOUR MOTHER. My son, fear God." And then followed in a different handwriting these words:

On the field of battle, mother. All the night alone I lay. Angels watching o'er me, mother, Till to our dear cottage, mother, Till the breaking of the day;

I lay thinking of you, mother, And the loving ones at home, Boy again I seemed to come, He to whom you taught me, Kiss for me my little brother, mother, Kiss my sister, loved so well:

On my infant knee to pray, Kept my heart from fainting, mother.

When the vision passed away;
In the gray of morning, mother,
Comrades bore me to the town;
From my bosom tender fingers
Washed the blood that trickled
down.

I must soon be going, mother,
Going to the home of rest;
Kiss me as of old, mother,
Press me nearer to your breast.
Would I could repay you, mother,
For your faithful love and care;
God uphold and bless you, mother,
In the bitter woe you bear.

Kiss for me my little brother,
Kiss my sister, loved so well;
When you sit together, mother,
Tell them how their brother fell;
Tell to them the story, mother,
When I sleep beneath the sod,
That I died to save my country,
All from love to her and God.

Leaning on the merits, mother,
Of the One who died for all,
Peace is in my bosom, mother—
Hark, I hear the angels call!
Don't you hear them singing,
mother?
Listen to the muisc swell.
Now I leave you, loving mother;
God be with you; fare you well.

Two days after this gentleman called to see Lawson Wood, but he was dead.

AMERICA.

REV. SAMUEL FRANCIS SMITH, D. D.

My country, 'tis of thee,
Sweet land of Liberty,
Of thee I sing;
Land where my fathers died,
Land of the pilgrim's pride,
From every mountain side
Let freedom ring.

My native country, thee,
Land of the noble, free,
Thy name I love;
I love thy rocks and rills,
Thy woods and templed hills;
My heart with rapture thrills
Like that above.

Let music swell the breeze,
And ring from all the trees
Sweet freedom's song;
Let mortal tongues awake;
Let all that breathe partake;
Let rocks their silence break,
The sound prolong.

Our father's God, to thee,
Author of Liberty,
To thee we sing;
Long may our land be bright
With freedom's holy light;
Protect us by thy might,
Great God, our King.

THE VACANT CHAIR.

N. S. W. (Thanksgiving, 1861.)

We shall meet, but we shall miss At remembrance of the story, him; How our noble Willie fell;

There will be one vacant chair; We shall linger to caress him, While we breathe our evening prayer.

When a year ago we gathered, Joy was in his mild blue eye; But a golden cord is severed And our hopes in ruin lie.

CHORUS-

We shall meet, but we shall miss him,

There will be one vacant chair; We shall linger to caress him, When we breathe our evening prayer.

At our fireside, sad and lonely, Often will the bosom swell, At remembrance of the story,
How our noble Willie fell;
How he strove to bear our banner
Through the thickest of the fight,

And upheld our country's honor,
In the strength of manhood's
might.

Сно.—We shall meet, etc.

True, they tell us wreaths of glory
Ever more will deck his brow;
But this soothes the anguish only.
Sweeping o'er our heart strings
now.

Sleep, to-day, O early fallen! In thy green and narrow bed; Dirges from the pine and cypress. Mingle with the tears we shed.

Сно.—We shall meet, etc.



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